

1539

THE HOUSEWIFE.

BEING

A MOST USEFUL

Assistant in all Domestic Concerns,

WHETHER

In a TOWN or COUNTRY Situation.

CONTAINING,

Bills of Fare for every Month in the
Year, with Rules for Marketting.
General Rules in Cookery.

Directions for dressing all Kind of Fish,
Flesh and Fowl, with their proper
Sauces.

Method of making Ragouts, Soups,
Broths, Pottages, Cullisses; and
dressing all Sorts of Kitchen-Garden
Stuff

Forms for making Jellies, Pies and
Puddings.

Pickling, Collaring, Potting and Pre-
serving.

Instructions for making Butter and
Cheese.

Rules for setting out Dinners, Suppers,
&c.

To make Beer, Ale, English Wines,
Mead, Metheglin, Cyder, and Shrub.

A curious Method of preserving Eggs
fresh, either for Eating or Hatching
a Twelvemonth; not to be found in
any other Work of the Kind.

Variety of Receipts in Physic, which
comprize Cures for most of the Ail-
ments, Accidents and Indispositions
with which the human Body is chiefly
afflicted. Particularly, new and ap-
proved Recipes for the Recovery of
Consumptive, Gouty, and Rheumatic
Persons.

By LÆTITIA MONTAGUE,
Sometime COMPANION to a LADY in one of the first Families
in the Kingdom.

*Consult these HINTS, apply them, and restrain
Sharp HUNGER, keener THIRST, and direful PAIN.*

L O N D O N;

Printed for J. DIXWELL, No. 148, St. Martin's Lane, Charing Cross.

[PRICE TWO SHILLINGS AND SIX-PENCE.]

Just published, Price 2s. 6d.

THE FARMER. Comprehending the several most interesting Objects and beneficial Practices in the Culture of
WHEAT, || PEAS, || FLAX, || CABBAGES,
RYE, || BEANS, || WELD, || CLOVER,
BARLEY, || TARES, || TURNIPS, || LUCERNE,
OATS, || RAPE, || CARROTS, || SAINTFOIN,
BUCKWHEAT, || HEMP, || POTATOES, || &c. &c. &c.

With the Application and Value of their Products, &c. Cultivation of HOPS, VINES, KITCHEN and FLOWER GARDEN PRODUCTIONS. Directions for the Breeding, advantageous Management, and Disposal of CATTLE, POULTRY, and BEES. To the Whole is prefixed, an INTRODUCTORY ESSAY, calculated to give a clear and perspicuous View of the Theory of Agriculture, and its Progress from earliest Antiquity to the present Time.

By JOSHUA RINGSTED, Esq;

Printed for J. DIXWELL, No. 148, St. Martin's Lane, Charing Cross.

Where may be had (*by the same Author*) Price 1s. 6d. The
SIXTH EDITION of

THE CATTLE KEEPER'S ASSISTANT; or complete Directory for Country Gentlemen, Sportsmen, Farmers, Graziers, Farriers, Game and Cow Keepers, Horse Dealers, Carriers, &c. being a most valuable Collection of approved OBSERVATIONS in the CHOICE of CATTLE, and RECEIPTS (made by Persons of Note and Experience) for the CURE of every DISTEMPER incident to

HORSES, | COWS, | SHEEP, | HOGS, and
OXEN, | CALVES, | LAMBS, | DOGS,

(With Descriptions of the Symptoms) digested under their proper Heads. To which are added, STRICTURES on the MANAGEMENT of CATTLE, in order to a healthy Propagation and Increase of their several Species, and a Prevention of their Maladies.

Also (*by the above Gentleman*) Price 2s.

A DIARY for Gentlemen, Sportsmen, Gardeners, Graziers, Game Keepers, Cow Keepers, Horse Dealers, Carriers, Farmers, and Cattle Keepers in general, containing PERPETUAL TABLES for keeping an ACCOUNT of LABORERS employed in Wilderness, Park, Pleasure and Kitchen Garden, and for more readily stating the NUMBER and CONDITION of CATTLE, &c. viz.

SADDLE, COACH, AND CART | SHEEP, AND LAMBS;
HORSES; | DEER;
BULLOCKS, COWS, & CALVES; | POINTERS & SPANIELS;
With a Column for OBSERVATIONS on the WEATHER, and
SPACE for REMARKS.

ADDRESS TO THE READER.

THE disposition and discovery of the matters presented in this work require an address, which might otherwise be deemed superfluous.

The plan is peculiar, comprehensive, and interesting—advising both for the table of health, and the chamber of sickness—furnishing a system of œconomicks, or household affairs, together with the advantages of a dispensatory.

The *bills of fare, instructions for marketting, &c.* under those denominations, occupy the front, and the remainder of the book is divided into two parts, viz.

I. *Receipts in cookery, &c.* which respect cooking, potting, collaring, pickling, preserving; curing bacon; making butter, cheese, jellies, wines, beer, and ale.—But that no perplexity
may

ii TO THE READER.

may arise from this arrangement, immediate reference must be had to the TABLE OF CONTENTS (which have been collated with great care); and by adverting to them, any article may be found sooner and easier, than with tracing under the head of potting, collaring, or the like.

II. *Receipts in physic, &c.* These consist of valuable recipes of medicines for internal and external application, to remove a great variety of pains and afflictions from the human body; also some beautifiers for the skin and teeth.

In these few sections, guarded with the above remark for finding the particulars of them, the present publication appeared to me most convenient, and therefore more generally approvable; and the design of it is to accommodate in our chiefest requisitions and exigencies, agreeable to the import of my motto—

Consult these Hints, apply them, and restrain
Sharp Hunger, keener Thirst, and direful Pain.

Throughout the whole I have endeavored to lay *the exemplar of a good HOUSEWIFE* before the Ladies, with brevity and perspicuity; and am happy in prospect of being serviceable to as many of them as may become my Readers.

Kensington,
September, 1781.

L. M.

TABLE of CONTENTS.

	Page		Page
A		Beer, strong and small, to	
CHES and bruises, to		brew - -	161
cure - -	166	— (ropy) to cure -	ib.
Ague, to cure -	165	— to feed, and give it a	
Ale and beer, to brew -	160	fine flavor -	162
Almond pudding -	135	— (small) to recover when	
Anthony's (St.) fire, to cure	178	stale - - -	ib.
Apoplexy, to cure -	165, 166	Bite of a mad dog, to cure	166
Apple fritters - -	140	Black caps - -	144
Asparagus in ragout -	129	— puddings -	153
Asses milk (artificial) -	152	Blast, burn, or scald, to cure	167
Asthma, to cure -	165	Blood (to sweeten) in the	
		scurvy, jaundice, or	
		any pains in the limbs	ib.
B.		— (spitting) to stop -	ib.
Bacon, to cure -	153	Bloody flux, to cure (see	
Barberries, to pickle -	147	also Dysentery) -	ib.
Barley broth, - -	36	Boil, to break -	168
Beans in ragout -	129	Bread pudding, baked, 136 ;	
Beef à la braize -	73	boiled -	138
— (raw) hashed -	74	Bream broiled, stewed -	66
— collops (thin) stewed	ib.	Breams, <i>boiled</i> -	65
— steaks, stewed -	ib.	Breast (disorders of) to cure	168
— — — fried, with oy-		Breath (stinking) to cure	187
ster sauce - -	75	Broom buds, to pickle -	146
— (leg of) stewed -	ib.	Broth (strong) for soups and	
— (piece of) in ragout	123	sauces - -	25
— like venison to pot -	149	— for breakfast -	33
— to collar - -	150	Bruises or contusions, to	
		cure -	168, 169
		A	Bul

	Page		Page
Bullock's heart, roasted or baked - - -	77	Chickens fried - -	103
Burns and scalds, to cure	169	— — or rabbits, in fri- casey - -	131
Butter for sauce, &c. to or- der - - -	134	Chilblains, kibes, whitloes, felons, &c. to cure	170
— for present use, to make - - -	153	Cholic, to cure -	171
— to pot or barrel -	154	— (convulsive) to cure	ib.
C.		Chub, boiled - -	61
Cabbage (red) to pickle	147	Cockles, stewed -	68
Calf's head soup -	35	Cocks combs, in ragout	126
— hashed, roasted, boiled - -	87	Cod, crimped, 42; stewed, 43; broiled -	44
— fricasey -	133	Cod founds, broiled -	43
— liver, roasted -	88	Cod's head, roasted, boiled	42
Calves chitterlings or andou- illes - -	ib.	— tail, to dress, to fry	43
— feet broth -	33	Consumption, to cure -	172
— jelly -	151	Consumptive person, resto- rative emulsion for -	ib.
— heads, in ragout -	125	Cookery, general rules in	23
— tongues, boiled -	88	Corns, to cure - 173,	185
Cancer, to cure - 169,	170	Cough (asthmatic) to cure	165
Canker, to cure -	170	— to cure -	172
Capon, to fricasey -	133	— (whooping) to cure	181
Carp, stewed white, brown	44	Cowslip wine -	159
— fried, stewed, hashed, broiled - -	45	Crabs, broiled, stewed -	58
— boiled, roasted, baked	46	Cramp, to cure -	173
— roes in ragout -	122	Crayfish, to dress -	69
Casks, to clean and sweeten	164	— in ragout, for fish and other days -	123
Catchup, to make -	148	Cucumbers, to pickle	145
Cheese-curd pudding -	137	Cullis, for fish -	36
Cheese (fresh) to make -	154	— for all sorts of ra- gouts - -	130
— Gloucestershire -	ib.	— (green) for soups	38
— Cheshire -	155	— of ham -	37
Cherry jelly - -	152	— (green) with green peas - -	38
— wine - -	157	— (capon) -	39
— (black) -	160	— of ducks -	104
Chestnut pudding -	137	— of partridges -	39
Chickens (with sweet herbs) roasted - -	101	— of pigeons -	108
— broiled -	ib.	Currant jelly -	151
— hashed -	102	— wine -	157
— and asparagus, boiled - -	ib.	Custard pudding -	139
— stewed -	ib.	Cyder, to make, to recover when decayed and four	163

C O N T E N T S.

3

	Page
D.	
Damson wine, to make -	159
Deafness, to cure -	174
Devonshire squab pie -	142
Dinners, &c. of setting out	24
Drink, to fine in 24 hours	162
Dropfy, to cure -	173
Duck (wild or tame) stewed ; tame, boiled ; with green peas, to dress -	103
— (sea) roasted -	104
Dysentery, or bloody flux, to cure -	176
E.	
Ear, to expel an insect out of it -	174
Ears, for ringing and noise in them -	ib.
Earwig, gotten into the ear, to remove -	ib.
Eel soup -	29
— (large) roasted -	49
— powts, in ragout -	122
— pie -	144
Eels, with white or brown sauce ; fried, broiled	48
— soufed, stewed with broth -	49
— spitchcocked -	50
— to pot -	149
— to collar -	151
Eggs (whites of) made a pretty dish ; poached, with anchovies -	119
— with bread, with lettuce	120
— to poach, to dress hard	ib.
— (upon toasts) buttered	121
— amulet of -	ib.
— and fellery, or spinach	ib.
— method of preserving	122
Elder wine, red or white	155
— flower wine -	160
Endive, in ragout -	128
Epilepsy, or falling sickness, to cure -	174

	Page
Evil, to cure -	175
Eyes, water for red or sore	186

F.

Face (pimpled) to cure -	188
Fare (bills of) for every month in the year -	9
Fever or pleurisy, to cure	175
Fevers (malignant) powder for -	ib.
Fish sauce -	72
Fits, apoplectic, epileptic, and hysteric, to cure	166
— (convulsion) to cure	173
Flounders or plaice, boiled, broiled -	56
— — — stewed -	ib.
Fluxes. See Gripes.	
Forced-meat balls -	85
Fowl à la braize -	100
Fowls with oysters -	99
— to hash -	100
— (sea) boiled or stewed	118
Freckles in the face, to re- move -	187
French beans, to pickle	145
— in ragout	129
Fricassey, a white -	131

G.

Garden stuff, to boil green	134
Gerkins, to pickle -	147
Giblet pie -	143
Giblets, stewed -	104
— in ragout -	127
Gleetings, to cure -	183
Gonorrhæa, to cure -	ib.
— injection for -	ib.
— (virulent) to cure -	184
Goose (green) in ragout -	126
— in ragout -	127
Gooseberries for tarts, &c. to keep -	144
Gooseberry wine -	156
Gout or rheumatism, to cure	176

A 2

Gravy,

	Page		Page
Gravy, to prepare different ways - 25, 26, 27		Lamb's head in pottage -	82
— soup -	30	— — — stewed -	83
— broth -	36	Lampreys, fried, dressed with sweet sauce, broiled	47
Gripes and fluxes, to cure	176	— — — to pot -	149
Gudgeons, stewed -	64	Larks or other small birds, stewed -	113
Gurnet, boiled -	65	— — — roasted -	ib.
Guts (twisting of the) to cure	182	Livers in ragout -	126
H.		Lobsters, stewed -	58
Haddocks, to broil -	61	Lumber pie -	141
Hæmorrhages. See Wounds.		M.	
Hair to grow, to cause -	188	Mackerel, broiled -	65
Ham or slices of gammon of bacon, in ragout -	125	Maids, fried -	ib.
Hare, roasted, stewed -	114	Marketting, directions in	15
— — — civet of, minced, fried, hashed -	115	Marrow pudding -	135
— — — jugged -	116	Mead, to make -	162
Harrico of mutton -	77	Meat (without salt) to prepare -	97
Hasty pudding -	139	Melons or large cucumbers, to pickle -	146
Heath cock, stewed -	118	Melts, broiled -	90
Hen or pullet, roasted -	100	Metheglin (white) to make	162
Herrings (fresh) to dress, broil, fry -	67	Millet pudding -	135
Hiccough, to cure -	176	— — — soup -	31
Hoarseness, to cure -	172	Minced pies -	143
Hog's feet and ears, to dress	90	Morels in ragout -	128
J.		Mouth, to cleanse -	187
Jack, fried -	54	Mullets, boiled -	51
Jaundice in children, to cure	176	— — — broiled, fried -	52
— — — (yellow) to cure	177	Muscles, fried -	67
Jelly broth for consumptive persons -	35	— — — stewed -	68
L.		— — — in ragout -	122
Lamb (quarter of) roasted	81	Mushrooms, in ragout -	128
— — — with rice, neck or loin fried -	82	— — — in fricasee -	132
— — — (hindquarters of) with sweet herbs -	83	— — — to keep, without pickle -	134
— — — in ragout -	124	— — — to pickle -	145
— — — pie -	140	Mustard, to make -	152
— — — stones, fried -	83	Mutton broth -	34
— — — and sweetbreads		— — — collops -	77
— — — in ragout -	124	— — — harrico. See Harrico.	
		— — — (hind saddle of) to dress -	78
		— — — (leg of) roasted, boiled -	ib.
		— — — hashed -	79
		Mut-	

C O N T E N T S.

5

	Page		Page
Mutton (chine of) roasted	79	Perch, boiled, fried	59
----- (neck of) to dress	ib.	Pheasant, stewed	110
----- stewed	80	Pheasants, roasted	109
----- (neck or loin of) in cutlets	ib.	----- woodcocks, partridges, chickens, or quails, boiled	110
----- cutlets, fried	ib.	Pig, roasted, boiled	91
----- (loin of) stewed	81	----- different sauces for	ib.
----- (leg of) in ragout	124	Pigs feet and ears, to pickle	90
----- pie	143	Pigeon pie	143
----- (breast of) to collar	150	Pigeons, roasted, in a puppeton	105
N.		----- boiled with rice, jugged	106
Neat's feet, fried	76	----- stewed, fried, broiled whole	107
----- tongue, fried	75	----- with truffles	108
----- boiled	76	----- in ragout	128
O.		----- orrabbits, to fricasey	131
Onions (small) to pickle	147	Pike, to dress, soufe, boil	52
Orange wine	158	----- fried, roasted, hashed	53
Ox cheeks, baked	76	----- with a white sauce, broiled	54
Oxford puddings	138	Pilchards, to broil	69
Ox palates, lips, and noses stewed	76	Piles, to cure	177
Oyster sauce	72	Pippin pudding	136
Oysters, stewed, roasted, broiled	70	Plaice, stewed	56
----- fried, grilled in scollop shells, pickled, scolopped	71	----- boiled, broiled. See Flounders.	
----- in ragout	123	----- with anchovy and caper sauce	57
P.		Pleurisy. See Fever.	
Pancakes, to make	140	Plovers, to dress	112
Paralytic and hysteric maladies, to cure	177	Plum pottage for Christmas	31
Partridges with sweet herbs	108	----- gruel	36
----- stewed, roasted, hashed	109	----- pudding	139
Peacock, boiled	110	Pork, to pickle	89
Pearl-barley pudding	136	----- steaks, broiled	ib.
Peas soup (green) without meat	27	----- (chine or leg of) roasted and stuffed	ib.
----- younggreen, dried, very good	28	Potatoe pudding, baked	135
----- pottage	30	Pottage of teals, &c.	31
		----- of lamb's head	35
		Prawns, stewed	69
		Puff paste, to make	140
		Pullet, roasted. See Hen.	
		Pullets with oysters, boiled	101

Quaking

	Page		Page
		Q.	
Quaking pudding -	138	Shad, stewed -	64
Quince pudding -	136	Shads, broiled -	63
— wine -	158	Sheeps rumps with rice -	81
Quinsy, to cure -	177	Shrimps, to grill -	69
		Shrub, to make -	164
		Skin, to smooth, whiten and clear -	188
		R.	
Rabbits with onions, boiled	116	Small pox, to prevent pit- ting in, and take off redness after -	187
— hashed, roasted, stewed -	117	Smelts, fried, stewed -	64
— to fricasey. See Chickens.		— to pickle -	148
Raisin wine -	157	Snipes, roasted, boiled	111
Raspberry jelly -	152	— stewed, or fried -	112
— wine -	159	Snuff for the head -	178
Ray, fried -	69	Soles, boiled, fried -	57
Rice soup -	30	— stewed -	58
— pudding, baked -	136	Sores, ulcers, and corns, to cure -	185
— (fine) boiled	137	Sprats, like anchovies, to pickle -	71
— a cheap -	138	Stone and gravel, to cure	179
Rickets, to cure -	178	Stone in the kidneys, to re- lieve -	ib.
Roach, broiled -	62	Stone cholic, to cure -	171
— boiled, fried -	63	Strain, to cure -	179
		Strain or weakness of the back, remedy for -	180
		S.	
Salmon, broiled -	39	Strangury, to cure -	ib.
— boiled -	40	Sturgeon (fresh) boiled	61
— or trouts, to soufe	ib.	— fried, broiled	62
Samphire, to pickle -	148	— to fricasey -	133
Sauce for salmon, turbot, cod, &c. -	72	Summer pottage -	34
— for green geese, young ducks, or chickens -	119	T.	
Sausages, Oxford, common, to make -	92	Teal (with olives) roasted	117
— fine, Bologna -	93	— boiled -	118
— to fry -	ib.	Teeth, to fasten -	180
Scate, to crimp -	54	— to preserve and whiten	ib.
— with anchovy sauce	55	— to keep children from convulsions and fits, whilst cutting -	181
— fried with a brown sauce -	ib.	Tench, stewed, boiled -	50
Scorbutic blotches, pains, or aches, to cure -	178	— roasted, fried, soufed	51
Scotch collops -	85	Throat (sore) to cure -	181
Scurvy, to cure -	178	Thrush in young children, or sore mouth, to cure	ib.
		Toe,	

C O N T E N T S.

7

	Page		Page
Toe, to prevent the nail growing into -	177	Venison (haunch, shoulder or other joint) roasted	94
Tongue (ulcer on the) to cure -	182	----- a civet of -	ib.
Tongues, to pot -	148	----- to keep all the year	95
Tooth (hollow) pellets for	180	----- boiled, broiled -	ib.
Tooth ach, valuable remedy for -	ib.	----- femey, to make	96
Tripe, to dress, fry, boil	97	----- stewed -	ib.
----- to fricasey -	132	----- when stinking, to recover -	ib.
Trouts, boiled -	59	----- in avet -	ib.
----- stewed, broiled -	60	----- (breast of) a pretty dish -	97
Truffles in ragout -	129	----- in ragout -	125
Tumor, to cure -	182	----- pasty -	142
Tunnies, to dress -	68	Vermicelli soup -	29
Turbot, boiled -	40	Ulcers, to cure -	184
----- baked, fried, souf- ed, stewed -	41	Umble pie -	142
Turkey, roasted -	98	Vomiting (fits of, &c.) to remove -	185
----- (young) with oysters	ib.	----- and looseness in a child, to cure -	ib.
----- stewed -	99	Urine (suppression of) to remedy -	179
V.		----- (in a gonorrhæa) heat of, to cure -	183
Veal glue, or cake soup -	32	W.	
----- (loin of) à la braize	83	Walnuts, to pickle -	144
----- (leg of) and bacon -	84	Wheatears, to pot -	112
----- boiled -	ib.	White broth -	33
----- stuffing -	85	White puddings with currants -	139
----- stewed -	86	Whitings, fried -	66
----- (knuckle of) stewed	ib.	Widgeons, boiled -	113
----- to fry -	ib.	Woodcocks, roasted -	112
----- (a shoulder of) boiled	ib.	Worms in children, cheap remedy for -	186
----- sweetbreads, fried	88	Wounds, to cure -	ib.
----- (breast of) in ragout	125		
----- ----- to collar	151		
----- to fricasey -	130		
----- pie, pasty -	141		
Venereal disease, emetic for	183		

The following useful Publications are printed for J. DIXWELL,
No. 148, St. Martin's Lane, near Charing Cross.

— 1. —

(With the Head of the Author curiously engraved),

ANNET'S SHORT HAND PERFECTED; containing plain and easy Instructions and Examples both to write and read; and, by a new Method, teaches to write every Word, and often whole Sentences, without taking off the Pen. This useful Art may be sooner attained from this Pamphlet, than from any Book hitherto published. *Price 1s. 6d.*

2. **C**HAPMAN'S INTRODUCTION TO BUSINESS; or, The TRADESMAN'S BEST ASSISTANT, and YOUNG MAN'S COMPANION: Containing the most common Abbreviations of Words for the Dispatch of Business; proper Directions for addressing Persons of Rank and in Office: Variety of Receipts for Money, Goods, &c. Promissory Notes, Bills of Exchange, Bills of Parcels, and Book Debts: Directions for commercial and epistolary Correspondence, exemplified in familiar Letters: Various Orders for Goods, Letters of Credit, Invoices, &c. with useful Exercises, Disbursements, Weeks Expences, Goods bought, &c. A new Set of Questions to exercise the Learner in the Rules of Arithmetic; and a Sketch of Book-keeping. *Price bound 2s.*

3. **A** NEW UNIVERSAL ENGLISH DICTIONARY, to be completed in TEN Numbers (Price Sixpence each); comprehending, a full and clear Explanation of all common Words now in use; proper Names of Men, &c. Also, Names of Herbs, Plants, Flowers, Beasts, Birds, Fish, Insects, &c. With the most memorable Events in Civil and Ecclesiastical History, and their Æras; and the Names of all Cities and Places in Great Britain, with a concise Account of such as are famous and remarkable for Curiosity, Antiquity, &c.

By CHARLES HENRY CHAMBERS, Gent.

* * This Work being intirely printed may be had altogether in Numbers, or bound.

4. **A**N ESSAY on the ART of ACTING; in which the Dramatic Passions are properly defined and described, with Applications of the Rules peculiar to each, and selected Passages for Practice. *The Whole so treated as to afford an Actor, or Speaker, easy Principles for acquiring a Power to please an Audience, and to give the Intelligent Reader the clearest Idea of a judicious Theatrical Performer.* By the late A. HILL, Esq; Now first revised, and separately published, with an ANALYSIS, whereby the Manner in which any particular Passion is to be expressed may be instantly seen, with References to its Definition, &c. to which is prefixed, the ACTOR'S EPITOME: a POEM. By the above Author, *Price 1s. 6d.*

T H E

H O U S E W I F E.

BILLS OF FARE FOR EVERY MONTH IN THE
YEAR.

J A N U A R Y.

FIRST COURSE.

A Good Gravy, Oyſter,
or Cray-fiſh Soup.
Roaſted Cod's Head.
Sir Loin of Beef roaſted.
Goofe Pie.
Lumber Pie.
Tongues and Udders roaſt-
ed.
Scotch Collops.
Stewed Carps.
Calf's-head Haſh.
Roaſted Lamb in Joints.
A Pupton of Pigeons.
Farced Pullets, with a Cul-
lis of Muſhrooms.

SECOND COURSE.

Pheafants and Woodcocks.
Buttered Apple Pie.
Wild Ducks.
Fried Smelts.
Collared Pig.
Apricot Tarts.
Roaſted Lobſters.
Lamb Stones and Sweet-
breads.
Sweetbreads of Veal.
Bologna Sauſages.

B

FEBRUARY.

F E B R U A R Y.

FIRST COURSE.

Veal Soup, or Barley Broth.
 Salmon boiled, with Oysters
 and Shrimps.
 Patty of Chickens.
 Turkeys with Eggs.
 Bread Puddings.
 Goose boiled, with Greens.
 Haunch of Venison.
 Fricasée of Lamb.
 Pig, Lamb-fashion.
 Boiled Chickens and Aspa-
 ragus.
 Chine of Mutton with Pic-
 kles.
 Farced Sweetbreads of Veal
 with a Ragout.
 Fat Pullets, with Oysters.

SECOND COURSE.

Fat Chickens and tame Pi-
 geons.
 Leverets.
 Tansey and Fritters.
 Roast Turkeys.
 Lamb in Joints.
 Toasts, with Veal Kidneys.
 Fried Soals.
 Potted Salmon.
 Potted Lamprey.
 Asparagus in Cream.
 Roasted Lobsters.
 Cream Tarts.
 Cranbury Tarts.

M A R C H.

FIRST COURSE.

Asparagus Soup.
 Boiled Turbot.
 Whittings fried.
 Calf's-head Pic.
 Curd Pudding.
 Boiled Venison and Greens.
 Beef à la Mode.
 Roast Tongue and Udder.
 Rump of Beef rolled.
 Leg of Veal forced.
 Andouilles, or Chitterlings.
 Hashed Partridges.

SECOND COURSE.

Broiled Pike.
 Patty of Calves Brains.
 White Fritters.
 Ducklings.
 Amulet of Asparagus.
 Sturgeon.
 Oysters in Shells.
 Pullets with Eggs.
 Larks in Ragout.
 Roast Sweetbreads.
 Spitchcocked Eels.

APRIL,

A P R I L.

FIRST COURSE.

Fowls boiled with Rice.
 Veal Cutlets.
 Westphalia Ham and Chickens.
 Chine of Veal.
 Oxford Puddings.
 Grand Salad.
 Ragout of Sweetbreads.
 Lumber Pie.
 Breast of Veal farced in a Ragout.
 Lamb's Head and Appurtenances.

SECOND COURSE.

Green Geese roasted.
 Sucking Rabbits.
 Roast Chickens.
 Asparagus.
 Souced Pig.
 Prawns.
 Lobsters.
 Collared Eels.
 Fried Smelts.
 Leverets.

M A Y.

FIRST COURSE.

Venison Pastty.
 Rice Soup.
 Briscuit of Beef.
 Crimped Cod.
 Beef à la Braise.
 Carp.
 Young Turkeys with Succory.
 Fricassey of Rabbits.
 Breast of Veal ragoued.
 Beans and Bacon.
 Mackerel.
 Ham and Chickens.
 Roast Mutton.
 Roasted Tongues and Udders.

SECOND COURSE.

Turkey Poults.
 Green Apricot Tarts.
 Four Chickens, two larded.
 Green Peas.
 Artichoke Bottoms with Cream.
 Pheasants with Eggs.
 Green Geese.
 Cheesecakes.
 Lampreys potted.
 Tarts.

J U N E.

FIRST COURSE.

Green Peas Soup.
 Soles forced with Cray Fish.
 Haunch of Venison roasted.
 Almond Pudding.
 Lamb Pie.
 Fillet of Veal and Collops.
 Ragout of Lamb Stones and
 Sweetbreads.
 Curd or Marrow Puddings.
 Fricassey of Pigeons.
 Pullets.

SECOND COURSE.

Young Pheasants.
 Cherry Tart.
 Lamb's Head and Appur-
 tenances.
 Jole of Sturgeon.
 Leverets larded.
 Souced Mulletts.
 Artichokes forced.
 Turkeys roasted.
 Pigeons.
 Wild Ducks.
 Pullets broiled with Mush-
 rooms.
 Pigs Petit Toes.

J U L Y.

FIRST COURSE.

A Carp Soup.
 Venison Pasty.
 Chickens boiled with Ba-
 con.
 Tongue and Cauliflowers.
 Chine of Mutton.
 Beans and Bacon.
 Large Carps stewed.
 A Pig.
 White Fricassey.
 Loin of Veal.
 Young Rabbits.
 Pullets farced with Cream.
 Fricassey of Chickens.
 Sweetbreads.

SECOND COURSE.

Partridges and Quails.
 Codling Tart.
 Fat Livers in Cauls.
 Cray Fish.
 Neats Tongues cold.
 Fried Cream.
 Young Rabbits.
 Bologna Sausages.
 Broiled Chickens farced.
 Young Geese.

AUGUST.

A U G U S T.

FIRST COURSE.

Pottage with Ducks.
 Farced Chickens.
 Partridges.
 Pigeons.
 Young Ducks with Orange
 Sauce.
 Civet of Venison.
 Lamb with Rice.
 Turkeys stuffed with Cray
 Fish.
 Forced Mutton.
 Salad and Pickles.
 Roast Mutton with stewed
 Cucumbers.
 Leg of Veal with Bacon.
 Ham and Chickens.
 Young Pullets.

SECOND COURSE.

Young Pigeons.
 Artichokes.
 Cocks Combs.
 Eggs with Gravy.
 Green Peas.
 Hogs Feet and Ears.
 Amulet of Eggs.
 Apple Fritters.
 Burnt Cream.

S E P T E M B E R.

FIRST COURSE.

Pottage of Partridges.
 Saddle of Mutton with Kid-
 neys.
 Marrow Pudding.
 Stewed Tench,
 Umble Pie.
 Leg of Pork and Peas.
 Beef à la Mode.
 Goose.
 Sucking Pig.
 Fried Scate, brown Sauce.
 Calf's Head hashed and
 grilled.
 Shoulder of Mutton with
 Mushrooms.

SECOND COURSE.

Wild Fowl.
 Chicken Pie.
 Stewed Mushrooms.
 Buttered Apple Pie.
 Artichokes with white sauce.
 Pupton of Apples.
 Lobsters.
 Fried Cream.
 Cream Tarts.
 Vine-leaf Fritters.
 Mushrooms with Cream.

OCTOBER.

O C T O B E R.

FIRST COURSE.

Vermicelli Soup.
 Rump of Beef.
 Loin of Veal à la Braise.
 Duck or Teal with Horse
 Radish.
 Perch with a Cullis of Cray
 Fish.
 Custard Pudding.
 Mutton Collops.
 Fricasey of Rabbits.
 Veal ragoued.
 Roast Venison.

SECOND COURSE.

Plovers and Larks.
 Chesnut Tart.
 Hare larded.
 Quince Pie.
 Mixt Ragout.
 Fried Sweetbreads.
 Whitings skinned and fried
 in Batter.
 Hashed Partridge.
 Oysters.

N O V E M B E R.

FIRST COURSE.

Soup.
 Chine of Lamb and Collops.
 Harrico of Mutton.
 Hodge Podge.
 Barbels or Mulletts.
 Broiled Chickens with Petit
 Patties.
 Veal.
 Venison Pasty.
 Bisk or Broth of Chickens.
 Brawn.
 Chickens à la Braise.
 Boiled Chickens & Oysters.

SECOND COURSE.

A Chine of Salmon and
 Smelts.
 A Pear Pie creamed.
 Snipes and Woodcocks.
 Salmagondy.
 Goose roasted.
 Broiled Sweetbreads.
 Potted Hare.
 Larks.
 Black and White Puddings.
 Duck Pie to be eaten cold.
 Ragout of Oysters.
 Sturgeon.
 Patties of Lobsters.
 Lamb in Joints.
 Farced Partridges.

DECEMBER.

D E C E M B E R.

FIRST COURSE.

Crimped Cod.
 Plumb Pottage.
 Chine of Mutton.
 Roast Turkey.
 Chine of Bacon.
 Collar of Brawn.
 Roast Sir Loin of Beef.
 Shoulder of Mutton in Ragout.
 Leg of Veal stewed.
 Marrow Pudding.
 Jugged Hare.
 Minced Pies.
 Pullets with Oysters.
 Goose or Turkey in Ragout.
 Fore Quarter of Lamb roasted.

SECOND COURSE.

Roast Pheasants.
 Partridges.
 Ducks and Larks.
 Scollop Shells of Oysters.
 Potted Lamprey.
 Potted Venison.
 Teal.
 Oysters.
 Roasted Chickens.
 Tarts and Custards.
 Jole of Sturgeon.
 Scotch Collops.
 White Fricassey of Tripe.
 Pulled Chickens.

DIRECTIONS IN MARKETTING.

FOR POULTRY.

To know a real or true capon, or whether a capon be young or old, new or stale.

IF he be young, his spurs will be short, and his legs smooth. A true capon has a fat vein on the side of his breast, a pale comb, and a thick belly and rump; if new, he will have a close hard vent, if stale, a loose open vent.

A cock or hen turkey, or turkey poults.

IF the cock be young, his legs will be black and smooth, and his spurs short; if stale, his eyes will be sunk in his head, and the feet dry; if new, the eyes lively and the feet limber. Observe the like of the hen; and if she be with egg, she will have a soft open vent; if

if not, a hard close vent. Turkey poults are known the same way, their age cannot deceive you.

A cock, hen, &c.

IF young, his spurs short and dubbed; but take particular notice that they are not pared or scraped by the poulterer: if old, he will have an open vent, but if new, a close hard vent, and so of a hen; if old, her legs and comb will be rough; if young, smooth.

A tame goose, wild goose, and bran goose.

IF the bill be yellowish, and she has but few hairs, she is young, but if full of hairs, and the bill and foot red, she is old; if new, limber-footed; if stale, dry-footed; and thus of a wild goose and bran goose.

Wild and tame ducks.

THE duck, when fat, is hard and thick on the belly, but otherwise, thin and lean; if new, limber-footed; if stale, dry-footed; a true wild duck has a reddish foot, smaller than the tame one.

Goodwets, marl, knots, ruffs, gull, dotterels, and wheat ears.

IF these be old, their legs will be rough; if young, smooth; if fat, a fat rump; if new, limber-footed; if stale, dry-footed.

Pheasant, cock and hen.

THE cock, when young, has dubbed spurs; when old, sharp small spurs; if new, a fast vent; if stale, an open flabby one. The hen, if young, has smooth legs, and her flesh of a curious grain; if with egg, she will have a soft open vent; if not, a close one. For newness or staleness, like the cock.

Heath and pheasant poults.

IF new, they will be stiff and white in the vent, and the feet limber; if fat, they will have a hard vent; if stale,

stale, dry-footed and limber, and if touched they will peel.

Heath cock and hen.

IF young, they have smooth legs and bills; if old, rough; for the rest they are known as the foregoing.

Partridge, cock or hen.

THE bill white and the legs bluish, shew age; for if young, the bill is black and legs yellowish: if new, a fast vent; if stale, a green and open one. If their crops be full, and they have fed on green wheat, they may taint there, and to judge of this smell in their mouths.

Woodcock and snipe.

THE woodcock, if fat, is thick and hard; if new, limber-footed; when stale, dry-footed; or if their noses are snotty, and their throats are muddy and moorish, they are nought. A snipe, if fat, has a fat vein in the side under the wing; and in the vent feels thick; for the rest like the woodcock.

Doves and pigeons.

THE turtle dove has a bluish ring round his neck, the rest of it is mostly white; the stock dove is bigger, and the ring dove is less than the stock dove: the dove-house pigeons, when old are red legged; if new and fat, they will feel full and fat in the vent, and are limber-footed; but if stale, a flabby and green vent.

And thus of green or grey plovers, felfares, black-birds, thrushes, larks, &c.

Hares, leverets, and rabbits.

A HARE will be whitish and stiff, if new and clean killed; if stale, the flesh blackish in most parts, and the body limber; if the cleft in the lips spread very much, and her claws are wide and ragged, she is old; the contrary, if young. To know a true leveret, feel on the fore leg near the foot, and if there be a small bone

bone or knob, it is right; if not, it is a hare; for the rest observe as in the hare. A rabbit, if stale, will be limber and slimy; if new, white and stiff: if old, her claws are very long and rough, the wool mottled with grey hairs; if young, the claws and wool smooth.

F O R F I S H.

To choose salmon, pike, trout, carp, tench, grailing, barbel, chub, ruff, eel, whiting, smelt, shad, &c.

ALL these are known to be new or stale by the color of the gills, their easiness or hardness to open, the hanging or keeping up their fins, the standing out or sinking of their eyes, &c. and by smelling their gills.

Turbot.

HE is to be thick and plump, and if his belly be of a cream color, he must spend well; but if thin, and his belly of a bluish white, he will eat very loose.

Cod and codling.

CHOOSE the cod by the thickness towards his head, and the whiteness of his flesh when it is cut; and thus a codling.

Ling.

FOR dried ling, choose that which is thickest in the poll, and the flesh of the brightest yellow.

Scate and thornback.

THESE are chosen by their thickness; and the scate is the sweetest, especially if large.

Soles.

THESE are chosen by their thickness and stiffness; when their bellies are of a cream color they spend the firmer.

Sturgeon.

IF it cut without crumbling, and the veins and gristle give a true blue where they appear, and the flesh a perfect white, then conclude it to be good.

Fresh

Fresh herrings and mackerel.

IF their gills are of a lively shining red, their eyes standing full, and the fish stiff, they are new; but if dusky and faded, or sinking and wrinkled, with limber tails, they are stale.

Lobsters.

CHOOSE them by their weight, the heaviest are best, if no water be in them: if new, the tail will fall smart, like a spring; if full, the middle of the tail will be full of hard reddish-skinned meat. Cock lobster is known by the narrow back part of his tail, and the two uppermost fins within his tail are stiff and hard; but the hen is soft, and the back of her tail broader.

Prawns, shrimps, and crab fish.

THE two first, if stale, will be limber, and cast a kind of limy smell, their color fading, and they slimy; the latter will be limber in their claws and joints, their red color turn blackish and dusky, and will have an ill smell under their throats; otherwise, all of them are good.

Plaice and flounders.

IF they are stiff, and their eyes not sunk, or looking dull, they are new; the contrary, when stale. The best sort of plaice look bluish on the belly.

Pickled salmon.

IF the flesh feel oily, and the scales are stiff and shining, and it comes in flakes, and parts without crumbling, then it is new and good, and not otherwise.

Pickled and red herrings.

FOR the first, open the back to the bone, and if the flesh be white, flakey, and oily, and the bone white, or a bright red, they are good. If red herrings carry a good gloss, part well from the bone, and smell well, then conclude them to be good.

FOR BUTCHERS MEAT.

To choose lamb.

IN a fore quarter of lamb, mind the neck vein; if it be an azure blue it is new and good, but if greenish or yellowish it is near tainting, if not tainted already. In the hinder quarter, smell under the kidney, and try the knuckle; if you meet with a faint scent, and the knuckle be limber, it is stale killed. For a lamb's head, mind the eyes, if they are sunk or wrinkled, it is stale; if plump and lively, it is new and sweet.

Veal.

IF the bloody vein in the shoulder look blue, or a bright red, it is new killed; but if blackish, greenish, or yellowish, it is flabby and stale; if wrapped in wet cloths, smell whether it be musty or not. The loin first taints under the kidney, and the flesh, if stale killed, will be soft and slimy.

The breast and neck taints first at the upper end, and you will perceive a dusky, yellowish, or greenish appearance; the sweetbread on the breast will be clammy; otherwise it is fresh and good: The leg is known to be new by the stiffness of the joint; if limber, and the flesh seem clammy, and have green or yellow specks, it is stale. The head is known as the lamb's. The flesh of a bull calf is more red and firm than that of a cow calf, and the fat more hard and curdled.

Mutton.

IF mutton be young, the flesh will pinch tender; if old, it will wrinkle and remain so; if young, the fat will easily part from the lean; if old, it will stick by strings and skins. If ram mutton, the fat feels spongy, the flesh close-grained and tough, not rising again when pressed or indented by your finger; if ewe mutton, the flesh is paler than wether mutton, of a closer grain, and easily parting. If there be a rot, the flesh will be
palish,

palish, and the fat a faint white, inclining to yellow; also the flesh will be loose at the bone; if you squeeze it hard, some drops of water will stand up like sweat; as to newness and staleness, the same is to be observed as in choosing lamb.

Beef.

IF it be right ox beef, it will have an open grain; if young, a tender and oily smoothness: if it be rough and spongy, it is old, or inclining to be so, except neck, brisquit, and such pieces as are very fibrous, which in young meat will be more tough than other parts. A carnation color shews good spending meat; the sewet must be a curious white, yellowish is not so good.

Cow beef is less bound and closer grained than the ox; the fat whiter, but the lean somewhat paler; if young, the impression you make with your finger will rise again in a little time.

Bull beef is of a closer grain, a deep dusky red, tough in pinching, the fat skinny, hard, and has a rammish rank smell; and for newness or staleness this flesh, bought fresh, has but few signs; the most material is its clamminess, the rest your smell will inform you. If it be bruised, these places will look more dusky or blackish than the rest.

Pork.

IF it be young, the lean will break in pinching between your fingers, and if you nip the skin with your nails, it will make a dent; also if the fat be soft and pulpy, in a manner like lard; but if the lean be tough and the fat flabby and spongy, feeling rough, it is old, especially if the rind be stubborn, and you cannot nip it with your nails.

If of a boar, though young, or of a hog, gelded at full growth, the flesh will be hard, tough, reddish, and of a rammish smell; the fat skinny and hard, the skin very thick and tough, and pinched up it will immediately fall again.

As

As for old or new killed, try the legs, hands, and springs, by putting your fingers under the bone that comes out, for if it be tainted, you will there find it by smelling your finger; besides, the skin will be sweaty and clammy when stale, but cool and smooth when new.

If you find many little kernels in the fat of pork, like hail shot, it is mealy, and dangerous to be eaten.

TO CHOOSE BRAWN, VENISON, WESTPHALIA HAMS, &c.

Brawn.

BRAWN is known to be old or young by the extraordinary or moderate thickness of the rind; the thick is old, the moderate is young. If the rind and fat are very tender it is not boar bacon, but barrow or sow.

Venison.

TRY the haunches or shoulders under the bones that come out, with your finger or knife, and as the scent is sweet or rank, it is new or stale; and the like of the sides in the most fleshy parts; if tainted, they will look greenish in some places, or more than ordinary black. Look on the hoofs, and if the clefts are very wide and tough, it is old; if close and smooth, it is young.

Westphalia hams and English bacon.

PUT a knife under the bone that sticks out of the ham, and if it come out in a manner clean, and have a curious flavor, it is sweet and good; if much smeered and dulled, it is tainted or rusty.

English gammons are tried the same way; and for other parts, try the fat; if it be white, oily in feeling, and do not break or crumble, the flesh sticking well to the bone, and bearing a good color, it is good; but if the contrary, and the lean have some little streaks of yellow, it is rusty, or will soon be so.

Butter,

Butter, cheese and eggs.

WHEN you buy butter, trust not to that which will be given you to taste, but try it in the middle, and if your smell and taste be good, you cannot be deceived.

Cheese is to be chosen by its moist and smooth coat; if old cheese be rough-coated, rugged, or dry at top, beware of little worms or mites: if it be over full of holes, moist or spongy, it is subject to maggots. If any soft or perished place appear on the outside, try how deep it goes, for the greater part may be hid within.

Eggs are to be chosen by holding them to the light; if the white look clear, and the yolk float about, it is a good egg; if cloudy, or the yolk be sunk to the bottom, it is worthless.

English and outlandish fruit.

IF the stalk come out easily with the spires belonging to it, and look rusty, the fruit is perished at the core, or if there be a rotten speck at the stalk. Mustiness is discerned by the roughness of their coats, and the fading of their color.

GENERAL RULES IN COOKERY.

1. IN all soups you must observe not to put in your thickening, till your herbs are very tender.

2. When you boil any greens, first soak them near two hours in water and salt, or else boil them in water and salt in a copper by themselves, with a great quantity of water; boil no meat with them, for this discolors them.

3. Use no iron pans, &c. for they are not proper; but let them be copper, brass, or silver.

4. When you fry any fish, first dip them in yolks of eggs, and fry them rather in a stew pan over the fire, and that will make them of a light gold color.

5. White

5. White fauces are chiefly to be made with cream, adding a little Champaign or French white wine, and butter rolled up in flour.

6. Parboil all your meats that you use for fricaseys, or else stewing them too long on the fire will make them hard.

7. In roasting or boiling, a quarter of an hour to every pound of meat, at a steady fire, is the best rule that can be given.

8. When you beat almonds, always put in orange-flower water, or rose water, to prevent their turning to oil, which they are subject to.

9. If you dress mutton, pigeons, &c. in blood, always wring in some lemon juice, to keep it from changing.

10. When you grill any thing, let it be over a stove of charcoal, rather than sea coal, it makes it eat sweeter and shorter; turn your meat very often.

OF SETTING OUT DINNERS, &c.

IN general, soups are first served at the upper end of the table; and if there be no soup, fish is to supply its place. The large dish of boiled meat in the room of that, and the large dish of roast meat, at the bottom of the table; in the middle is either a pie, something roasted, or a grand salad.

Before the desert is to come on, care must be taken to see the table well cleared; then place dried sweetmeats, sweetmeats in glassess, and fruits in pyramids, or otherwise, like the great dishes of meat; and creams and compotes like intermeffes.

RECEIPTS

RECEIPTS IN COOKERY, &c.

To make a strong broth for soups and sauces.

TAKE a leg of beef, or a large quantity of any other part, and set it over the fire in four gallons of water; skim it clean; season it with salt, whole pepper, both black and Jamaica, six or eight onions, some whole cloves and mace, a good bundle of thyme and parsley. Boil it four hours, till it has boiled half away; then strain it off, and keep it for use.

A brown gravy for soups and sauces.

TAKE three or four pounds of coarse lean beef, and put it into a frying pan, with some fat bits of bacon at the bottom, five or six onions cut in slices, a carrot cut in pieces, some crusts of brown bread, and a bundle of thyme, all which are to be covered close, put over a gentle fire, and fried very brown on both sides, but not burnt; then put in two or three quarts of the strong broth, mentioned in the receipt above; season it with pepper, and let it stew an hour, and then strain it through a hair sieve; skim off the fat, and keep it for use. If it be for soups, you must make a larger quantity.

Gravy for brown sauces.

TAKE some neck of beef, cut it in thin slices, then flour it well, and put it in a sauce pan, with a slice of fat bacon, an onion sliced, some powder of sweet marjoram, some pepper and salt, cover it close, and put it over a slow fire; stir it three or four times, and when the gravy is brown, put some water to it; stir it all together, and let it boil about half an hour; then strain it off, and take the fat off the top, adding a little lemon juice.

5. White fauces are chiefly to be made with cream, adding a little Champaign or French white wine, and butter rolled up in flour.

6. Parboil all your meats that you use for fricaseys, or else stewing them too long on the fire will make them hard.

7. In roasting or boiling, a quarter of an hour to every pound of meat, at a steady fire, is the best rule that can be given.

8. When you beat almonds, always put in orange-flower water, or rose water, to prevent their turning to oil, which they are subject to.

9. If you dress mutton, pigeons, &c. in blood, always wring in some lemon juice, to keep it from changing.

10. When you grill any thing, let it be over a stove of charcoal, rather than sea coal, it makes it eat sweeter and shorter; turn your meat very often.

OF SETTING OUT DINNERS, &c.

IN general, soups are first served at the upper end of the table; and if there be no soup, fish is to supply its place. The large dish of boiled meat in the room of that, and the large dish of roast meat, at the bottom of the table; in the middle is either a pie, something roasted, or a grand salad.

Before the desert is to come on, care must be taken to see the table well cleared; then place dried sweetmeats, sweetmeats in glassess, and fruits in pyramids, or otherwise, like the great dishes of meat; and creams and compotes like intermesses.

RECEIPTS

RECEIPTS IN COOKERY, &c.

To make a strong broth for soups and sauces.

TAKE a leg of beef, or a large quantity of any other part, and set it over the fire in four gallons of water; skim it clean; season it with salt, whole pepper, both black and Jamaica, six or eight onions, some whole cloves and mace, a good bundle of thyme and parsley. Boil it four hours, till it has boiled half away; then strain it off, and keep it for use.

A brown gravy for soups and sauces.

TAKE three or four pounds of coarse lean beef, and put it into a frying pan, with some fat bits of bacon at the bottom, five or six onions cut in slices, a carrot cut in pieces, some crusts of brown bread, and a bundle of thyme, all which are to be covered close, put over a gentle fire, and fried very brown on both sides, but not burnt; then put in two or three quarts of the strong broth, mentioned in the receipt above; season it with pepper, and let it stew an hour, and then strain it through a hair sieve; skim off the fat, and keep it for use. If it be for soups, you must make a larger quantity.

Gravy for brown sauces.

TAKE some neck of beef, cut it in thin slices, then flour it well, and put it in a sauce pan, with a slice of fat bacon, an onion sliced, some powder of sweet marjoram, some pepper and salt, cover it close, and put it over a slow fire; stir it three or four times, and when the gravy is brown, put some water to it; stir it all together, and let it boil about half an hour; then strain it off, and take the fat off the top, adding a little lemon juice.

To make gravy for white sauces.

TAKE part of a knuckle, or the worst part of a neck of veal, boil about a pound of it in a quart of water, with an onion, some whole pepper, six cloves, a little salt, a bunch of sweet herbs, and half a nutmeg sliced; let it boil an hour, then strain it off, and keep it for use.

A cheap gravy.

TAKE a glass of small beer, a glass of water, an onion cut small, some pepper and salt, a little lemon peel grated, a clove or two, a spoonful of mushroom liquor, or pickled walnut liquor; put this in a basin; then take a piece of butter, and put it in a sauce pan on the fire, and let it melt; then dredge in some flour, and stir it well till the froth sinks, and it will be brown; then put in some sliced onion, and your mixture, to the brown butter, and give it a boil up.

To make a gravy in haste.

CUT a pound or two of lean beef into slices, beat it well, and put it into a frying pan till it be brown; add to it a pint of strong broth, and an onion, boil it a little, and strain it for use.

A gravy to keep.

TAKE a lean piece of beef, one quarter roasted, and cut it in pieces; put it into a stew pan, with half a pint of strong broth, and a pint of red wine; cover it up close, and stew it an hour, often turning it; season it with pepper and salt, then strain it off, and put it into a stone bottle, and when you use it, warm the bottle.

To make mutton gravy.

ROAST your mutton a little more than half, then cut it with a knife, and squeeze out the gravy with a press; then wet your mutton with a little good broth, and press it the second time; put it with a little salt into an earthen vessel, and keep it for use.

To make veal gravy.

CUT steaks off of a fillet of veal, beat them well, lay them in a little stew pan, slice carrots, parsnips, and onions, and lay over them; cover your pan, and set it over a gentle fire, augmenting the fire by degrees; and when the gravy is almost wasted, and the veal begins to stick to the pan, and is become brown, put in some strong broth, a whole leek, a little parsley, and a few cloves; then cover the stew pan, and let it simmer three quarters of an hour, then strain it into an earthen pan, and set it by for use in soups and ragouts.

A good gravy for any use.

BURN two ounces of butter in a frying pan, so that it be brown, but not black; put in two pounds of coarse lean beef, two quarts of water, and half a pint of wine, either red or white, as you would have the color; put in three or four shalots, half a dozen mushrooms, cloves, mace, whole pepper, and four or five anchovies; let it stew for an hour over a gentle fire, and then strain it off for use.

A green peas soup without meat.

WHILE you are shelling the peas, separate the young from the old, and boil the old ones till they are so soft as that you may pass them through a colander; then put the liquor and the pulped peas together; put in the young peas whole, adding some pepper, two or three blades of mace, and some cloves. When the young peas are boiled enough, put a faggot of thyme and sweet marjoram, a little mint, spinach, and a green onion shred, but not too small, with half or three quarters of a pound of butter, into a sauce pan; and as these boil up, shake in some flour to boil with it, to the quantity of a good handful, or more; put also a loaf of French bread into the broth to boil, then mingle the broth and herbs, &c. together; season it with salt to your palate; and garnish with some small white toasts, neatly cut, and some of the young peas.

A young green peas-soup.

PUT some young peas into a stew pan, with a piece of good fresh butter, and a faggot of sweet herbs; season them with pepper and salt, and, after you have tossed them three or four times on the stove, put some veal gravy to them, and let them boil gently: Then take two round loaves of French bread, of about a pound weight each, cut them in halves, and take out all the crumb; if the four crusts will go into your dish, use them all, or as many as it will contain. Put your crusts into a stew pan, with a pinch of half-beaten pepper, and a little salt dashed over them; then take a spoonful of good broth, and strain it over your crusts; let them take a boil or two, till they are tender, and immediately put them into your soup dish, and put them over the stove, and let them just stick to the dish, but not burn; your peas being well tasted, put them upon your crusts, and serve them hot.

A dried peas soup.

YOU may make this of beef, but a leg of pork is much better; or the bones of pork, or of the skin and hock of a leg of pork. Strain the broth through a sieve, and to every quart of liquor put half a pint of split peas, or to three quarts of liquor a quart of whole peas. The whole peas must be passed through a colander, but the split peas do not need it; put in fellery accordingly as you like it, cut small; dried mint and sweet marjoram in powder; season also with salt and pepper; boil all till the fellery be tender. If you boil a leg of pork, this is to be done when the meat is taken out of the pot; but if you make soup from the bones, boil these ingredients afterwards in the liquor.

When you serve it, put toasted bread in the middle of the dish.

A very good peas soup

BOIL three or four pounds of lean coarse beef in two gallons of water, with three pints of peas, till the meat
is

is all in rags, and strain it from the meat and husks; but half an hour before you strain it, put in two or three anchovies; then put into a sauce pan as much as you would have for that meal, with an onion stuck with cloves, a race of ginger bruised, a faggot of thyme, savory, and parsley, and a little pepper; boil it for near half an hour, then stir in a piece of butter, and having fried some forced-meat balls, bacon, and French bread, cut into dice, with spinach boiled green, put these to to the soup in the dish.

A vermicelli soup.

GET two quarts of good broth made of veal and fowl, put to it about two ounces of vermicelli, and a bit of bacon stuck with cloves; rub a piece of butter, about the bigness of half an egg, in half a spoonful of flour, and dissolve it in a little broth, to thicken your soup: Boil a pullet, or a couple of chickens, for the middle. Let your garnishing be a rim, on the outside of it cut lemon; soak your bread in the dish with some of the same broth; take the fat off, and put your vermicelli in your dish, so serve it.

You may make rice soup the same way, only your rice being first boiled tender in water, must be boiled an hour after in strong broth; but half an hour will boil the vermicelli.

An eel soup.

TAKE eels, according to the quantity of soup you would make; a pound of eels will make a pint of good soup, so to every pound of eels put a quart of water, a crust of bread, two or three blades of mace, a little whole pepper, an onion, and a faggot of sweet herbs; cover them close, and let them boil till half the liquor is wasted; then strain it, and toast some bread, cut it small, lay it in your dish, and pour in your soup. If you have a stew hole, set the dish over it for a minute, and send it to table: but if you find your soup not rich enough, you must let it boil till it is as strong as you would

would have it. You may make this soup as rich and good as if it were meat. Sometimes a piece of carrot is added to brown it.

A good gravy soup.

GET a leg of beef, and boil it down with some salt, a bundle of sweet herbs, an onion, a few cloves, a bit of nutmeg; boil three gallons of water to one; then take two or three pounds of lean beef cut in thin slices; then put into your pan a piece of butter, as big as an egg, and flour it; let the stew pan be hot, and shake it till the butter be brown; then lay your beef in the pan over a pretty quick fire, cover it close, give it a turn now and then, and strain in your strong broth, with an anchovy or two, a handful of spinach and endive boiled green, and drained, and shred gross; then have some palates ready boiled, and cut in pieces, toasted and fried: take out the fried beef, and put all the rest together with a little pepper, and let it boil a quarter of an hour, and serve it with a knuckle of veal, or a fowl boiled, in the middle.

A rice soup.

YOUR stock must be of veal and fowl; put in half a pound of rice, and a pint of good gravy, and a knuckle of veal, stow it tender; season with mace and salt, then make a rim round your dish, and garnish with heaps of rice, some colored with saffron, placing one heap of white, and one of yellow all round.

To make peas pottage.

TAKE two quarts of peas, put them into three quarts of water, season it pretty high, put in an onion, and boil them till they are enough; then add a spoonful of flour, mixed with water, a little mint, a leek, and two handfuls of spinach; put in half a pound of fresh butter, and some forced-meat balls, still it all till the butter is melted; then dish, and serve it.

A millet

A millet soup.

STEEP a pound of millet an hour in good strong broth; then set it on a gentle fire to simmer; season with salt and mace, then put in two pigeons, and a quart of good gravy; stove it two hours, make a rim of paste round the edges, and lay some millet stoved round, with some slices of French bread.

A pottage of teals, or other birds, with mushrooms.

GET some teals, or such like birds, draw and truss them; lard them with large lardoons of bacon well seasoned, then half roast them, and take them off, and set them a-doing in a pot, with some good broth, pepper, and salt, and a bunch of sweet herbs; when they are half done, have some picked mushrooms in readiness, cut them in small dice, and toss them in melted bacon, putting two good pinches of flour to them; your mushrooms being enough, put them into the pot where the teals are boiling, and let them all boil well together; when the broth is enough, order the crusts of French rolls as usual, put them in the soup dish, and put the teals on the crusts; and before you serve up, put some good gravy to them, with the juice of a lemon. Garnish the rim of your dish with mushrooms prepared in the following manner; Take as many small mushrooms as will serve to garnish your dish, pick and wash them, and put them in a stew pan, with the juice of a lemon, a little salt, and some broth; when they are done, garnish the rim of your dish with them; but let them be very white. Another time you may force them for the same garniture.

A plum pottage for Christmas.

TO ten gallons of water take a leg and shin of beef, boil it very tender, and when the broth is strong enough, strain it out, wipe your pot, and put the broth in again; slice six French rolls, the crumb only, and mittony it, that is, soak it in some of the fat of the broth over a stove

stove a quarter of an hour, then put in five pounds of currants well washed, five pounds of raisins, and two pounds of prunes; let them boil till they swell; then put in three quarters of an ounce of mace, half an ounce of cloves, two nutmegs, all of them beat fine, mix it with a little liquor cold, and put them in a very little while. Take off the pot, and put in three pounds of sugar, a little salt, a quart of sack, a quart of claret, and the juice of two or three lemons. You may put in a little sago if you like it. Pour this into earthen pans to keep for use.

To make a veal glue, or cake soup, to be carried in the pocket.

TAKE a leg of veal, strip it of the skin and the fat, then take all the muscular or fleshy parts from the bones; boil this flesh gently in such a quantity of water, and so long a time, as will make the liquor a strong jelly when cold: This you may try by taking out a small spoonful now and then, and letting it cool. Here it is to be supposed, that though it will jelly presently in small quantities, yet all the juice of the meat may not be extracted; however, when you find it very strong, strain the liquor through a sieve, and let it settle; then provide a large stew pan, with water, and some China cups, or glazed earthen ware; fill these cups with jelly taken clear from the settling, and set them in a stew pan of water, and let the water boil gently till the jelly becomes as thick as glue; after which, let them stand to cool, and then turn out the glue upon a piece of new flannel, which will draw out the moisture; turn them once in six or eight hours, and put them upon a fresh flannel, and so continue to do till they are quite dry, and keep it in a dry warm place: This will harden so much, that it will be stiff and hard as glue in a little time, and may be carried in the pocket without inconvenience. You are to use this by boiling about a pint of water, and pouring it upon a piece of the glue or cake about the bigness of a small walnut, and stirring it with a spoon till the cake dissolves, which will make
very

very strong good broth. As for the seasoning part, every one may add pepper and salt as they like it, for there must be nothing of this kind put among the veal when you make the glue, for it would make it mouldy. As we have observed above, that there is nothing of seasoning in this soup, so there may be always added what you desire, either of spices or herbs, to make it savory to the palate; but it must be noted, that all the herbs that are used on this occasion, must be boiled tender in plain water, and that water must be used to pour upon the cake gravy instead of simple water: Thus a dish of good soup may be made without trouble, only allowing the proportion of cake gravy answering to the above direction; or if gravy be wanted for sauce, double the quantity may be used that is prescribed for broth or soup.

To make broth for breakfast.

TAKE the chine of a rump of beef, the crag end of a neck of mutton, a neck of veal, a knuckle of veal, and a couple of chickens: pound the white, or breasts of the chickens in a mortar, with some crumb bread soaked in broth. Then all being well seasoned, strain it through a sieve, and pour it on crusts of bread, laid simmering in the same broth.

To make white broth.

PARBOIL a capon or pullet, and take the flesh from the bones; put it into a stew pan over a chafing dish of coals, with as much boiled cream as you think will be sufficient; thicken it with eggs, flour and rice; add the marrow of one bone, some of the broth the fowl was boiled in, and a gill of mountain or sack; season with salt, and, when sufficiently thickened, serve it.

Calves-feet broth.

BOIL the feet in just so much water as will make a good jelly, then strain it, and set the liquor on the fire again, putting in two or three blades of mace; put about

E

half

stove a quarter of an hour, then put in five pounds of currants well washed, five pounds of raisins, and two pounds of prunes; let them boil till they swell; then put in three quarters of an ounce of mace, half an ounce of cloves, two nutmegs, all of them beat fine, mix it with a little liquor cold, and put them in a very little while. Take off the pot, and put in three pounds of sugar, a little salt, a quart of sack, a quart of claret, and the juice of two or three lemons. You may put in a little sago if you like it. Pour this into earthen pans to keep for use.

To make a veal glue, or cake soup, to be carried in the pocket.

TAKE a leg of veal, strip it of the skin and the fat, then take all the muscular or fleshy parts from the bones; boil this flesh gently in such a quantity of water, and so long a time, as will make the liquor a strong jelly when cold: This you may try by taking out a small spoonful now and then, and letting it cool. Here it is to be supposed, that though it will jelly presently in small quantities, yet all the juice of the meat may not be extracted; however, when you find it very strong, strain the liquor through a sieve, and let it settle; then provide a large stew pan, with water, and some China cups, or glazed earthen ware; fill these cups with jelly taken clear from the settling, and set them in a stew pan of water, and let the water boil gently till the jelly becomes as thick as glue; after which, let them stand to cool, and then turn out the glue upon a piece of new flannel, which will draw out the moisture; turn them once in six or eight hours, and put them upon a fresh flannel, and so continue to do till they are quite dry, and keep it in a dry warm place: This will harden so much, that it will be stiff and hard as glue in a little time, and may be carried in the pocket without inconvenience. You are to use this by boiling about a pint of water, and pouring it upon a piece of the glue or cake about the bigness of a small walnut, and stirring it with a spoon till the cake dissolves, which will make
very

very strong good broth. As for the seasoning part, every one may add pepper and salt as they like it, for there must be nothing of this kind put among the veal when you make the glue, for it would make it mouldy. As we have observed above, that there is nothing of seasoning in this soup, so there may be always added what you desire, either of spices or herbs, to make it savory to the palate; but it must be noted, that all the herbs that are used on this occasion, must be boiled tender in plain water, and that water must be used to pour upon the cake gravy instead of simple water: Thus a dish of good soup may be made without trouble, only allowing the proportion of cake gravy answering to the above direction; or if gravy be wanted for sauce, double the quantity may be used that is prescribed for broth or soup.

To make broth for breakfast.

TAKE the chine of a rump of beef, the crag end of a neck of mutton, a neck of veal, a knuckle of veal, and a couple of chickens: pound the white, or breasts of the chickens in a mortar, with some crumb bread soaked in broth. Then all being well seasoned, strain it through a sieve, and pour it on crusts of bread, laid simmering in the same broth.

To make white broth.

PARBOIL a capon or pullet, and take the flesh from the bones; put it into a stew pan over a chafing dish of coals, with as much boiled cream as you think will be sufficient; thicken it with eggs, flour and rice; add the marrow of one bone, some of the broth the fowl was boiled in, and a gill of mountain or sack; season with salt, and, when sufficiently thickened, serve it.

Calves-feet broth.

BOIL the feet in just so much water as will make a good jelly, then strain it, and set the liquor on the fire again, putting in two or three blades of mace; put about
E half

half a pint of sack to two quarts of broth; add half a pound of currants picked and washed, and when they are plumped, beat up the yolks of two eggs, mix them with a little of the cold liquor, and thicken it carefully over a gentle fire; then season it with salt, and sweeten it with sugar to your palate; then stir in a bit of butter, and put in the juice and peel of a fresh lemon just before you take it off.

Mutton broth.

TAKE neck of mutton about six pounds, cut it in two, boil the crag in a gallon of water, skim it well, then put in sweet herbs, an onion, and a crust of bread. When it has boiled an hour, put in the other part of the mutton, a turnip or two, a few cives, and a little parsley chopped small; season it with salt; you may put in a quarter of a pound of barley or rice, but some like it thickened with oatmeal, some with bread, &c. If you boil turnips for sauce, do not boil them all with the broth, they will make it too strong.

Summer pottage.

TAKE a shin of beef, crags of mutton or veal, chop the meat in pieces, and boil them gently in a sufficient quantity of water for six or eight hours, being covered close; when they have boiled three or four hours, put in two or three onions, and half an ounce of white whole pepper, tied up in a linen rag; when the meat is boiled to rags, strain all through a coarse hair sieve, squeezing it hard; then put in some nutmeg, cloves and mace, a small faggot of sweet herbs, of sorrel, beets or endive, and spinach, each a handful, shred grossly; boil these for a while, then dish up your pottage with roasted pigeons or ducks in the middle of it, and small slices of bacon fried, toasted white bread in square slices, sausages cut into little bits, and fried balls; you may also add gravy and palates, and cocks combs boiled in water tender, peeled, and cut into long bits; in asparagus time, add asparagus cut into bits, with long green

green peas, put in before the herbs; before you serve up, while you are dishing it, set it over a chafing dish, and make it boil; and boil the palates and cocks combs in a little broth, before you put them into the pottage; you may also add lamb stones and sweetbreads, if you please.

A jelly broth for consumptive persons.

GET a joint of mutton, a capon, a fillet of veal, and three quarts of water, put these in an earthen pot, and boil them over a gentle fire till one half be consumed; then squeeze all together, and strain the liquor through a linen cloth.

A calf's-head soup.

TAKE a calf's head, stew it tender, then strain off the liquor, and put into it a bunch of sweet herbs, onion, mace, some pearl barley, salt and pepper, boil all a small time. Serve up, with the head boned in the middle. Garnish with bread toasted brown, and grated round the rims.

A pottage of a lamb's head.

SCALD your lamb's head and feet, boil them, with the livers and some middling bacon, in a pot of good broth; then soak your crusts as usual, and place the head upon them in the soup dish; garnish it handsomely with the livers and feet; fry the brains with the yolk of an egg and some crumbs of bread, and let them take a fine color; then put them in their place, and, upon the whole, throw a white cullis well tasted, made of veal, slices of ham, onions, mushrooms, parsley, cloves, crumbs of bread, &c. pounded in a mortar, with a moistening of broth; let it be well tasted, and serve it hot.

Instead of a white cullis you may use a good cullis of peas, and garnish as above; or make use of green peas and a cullis of the same, according to the season.

To make barley broth.

TAKE a pound of barley, and boil it in four quarts of water, with a knuckle of veal and a crag of mutton; put in some salt and whole spice, and let them boil some time; then put to it some raisins and currants, as you think fit; when it is near enough, put in some cream, and boil it a while, then put in plumped prunes, rose water, and sugar. Garnish with some of the raisins and prunes, and fine sugar.

To make gravy broth.

TAKE a fleshy piece of beef, not fat, spit it, and roast it, and when it begins to roast, slash it with a knife to make the gravy run out, and keep it continually basting with what comes from it, mixed with claret; cut it often, and baste it till all the gravy be come out; put this gravy in a sauce pan over a few coals, with some salt, whole spice and a lemon peel, and let it simmer: put some sippets in a dish with oranges and lemons, and serve it. You may put in poached eggs instead of sippets, if you prefer them.

To make plum gruel.

TAKE two quarts of water, two large spoonfuls of oatmeal, stir it together, with a blade or two of mace, and a little piece of lemon peel; boil it for five or six minutes, and take care it does not boil over; then strain it off, and put it into the sauce pan again, with half a pound of currants, clean washed and picked: let them boil about ten minutes, add a glass of white wine, a little grated nutmeg, and sweeten to your palate.

A general cullis for fish.

SCALE and wash some carps, gut and slit them in two, and cut them in bits; put some butter in a stew pan, and place in it, first, several slices of onions, and then your bits of carp; put some few slices of roots over them, cover your pan, and put it over a slow fire; when

when the onions stick to the bottom, put in some peas soup; season with sweet herbs, parsley, chibbols, and two or three cloves of garlic. Put a lump of butter into another stew pan, as large as that you are now using, and set it over the fire, with a sufficient quantity of fine flour; stir it with a wooden ladle till it is a little brownish; then strain off some of the liquor of your carps into it, in order to mix the flour thoroughly, and pour the whole in your cullis; put in a peeled lemon cut in slices, with some garlic, sweet basil, parsley, chibbols, mushrooms, truffles, if you have any, and a bottle of Champaign, or white wine, more or less, according to the quantity of your cullis, and let it be relishing, and pleasing to the eye; if it is not well colored, put in it as much gravy of onions as you think fit; let it stew slowly, and make use of this cullis with all sorts of fish courses.

Note, Instead of carp you may use any other fish.

Cullis of ham.

PUT into a stew pan three pounds of veal cut in dice; then take a good ham, with the sward and the fat taken off, and cut it into slices well shaped, and put them into the stew pan with your veal, a couple of carrots cut in two, and a couple of onions; cover your stew pan, and do it very gently over a slow fire at first, and when you think the meat begins to stick to the pan, uncover it, and turn your slices of ham, that they may take a color; then take out the slices of ham and veal: put a lump of butter, with a little flour, in your stew pan, stir it well together with a wooden ladle, and moisten it with good broth, not salt; then put your meat and your ham in again, and season it with lemon slices, some cloves of garlic, and a few glasses of Champaign, or other white wine. Go on to thicken with the most usual cullis, and skim off the fat; when done, take out all your meat with the ham, strain off your essence in a silk strainer, and use the same with all sorts of meat, hot pastry made with meat, and fish dressed with gravy. Put your slices
of

of ham into the essence again, to make use of on several occasions; as, being cut into dice, to put over a piece of beef, or artichoke bottoms, and, when cut into slices, for chickens, young fowls, &c.

Green cullis with green peas.

LET some green peas be done without liquor, then take a handful of parsley, as much spinach, with a handful of green onion tops, blanch all these in boiling water, then put them into fresh water, and take them out, squeeze them well, and pound them: put a piece of veal cut in dice, some slices of ham, and an onion cut small, into a stew pan, set over a stove, moisten it with your soaking broth, and let it stew gently; put a handful of green parsley, green onions, cloves, and a bunch of savory into it; being stewed, and of a good taste, take out your meat and greens; then pound your peas, mix them with your cullis and the tops of green onions, and strain it off with a ladleful of cullis. This cullis may be used with all sorts of terrines, with green peas, ducklings, green peas soup, and with all sorts of dishes that are made with green sauce. When you stew your green peas, or cucumbers, cut into dice, in their season, put some of this cullis over them.

Green cullis for soups.

BOIL peas in a small kettle with good broth; then take a piece of veal, a bit of ham, with an onion, cut all together into small dice, and put them a-sweating very gently over a fire; moisten them with soaking broth, season, and stew them gently; take parsley, the tops of green onions and spinach, of each a handful, and after they are picked, washed, and blanched in boiling water, squeeze them well, and pound them; then take them out of the mortar, and pound your peas. Your meat being stewed, take it out of the cullis with a skimmer, take off the fat, let it be of a good taste, and mix your peas and the tops of green onions with it, and so strain it off: This cullis may be used with all sorts of green soups and soup crusts.

Cullis

Cullis of partridges.

POUND roasted partridges, then take a piece of veal cut into slices, with a bit of ham; put these together into a stew pan with onions and a carrot cut into bits, and let it sweat upon the fire, till it sticks; then moisten it with good broth and gravy; season it with a slice of lemon, a little sweet basil and mushrooms; let your meat stew very softly; this done, take it out with the skimmer, and skim the fat well off. Let it be of a good taste, and mix your partridges with it, together with a ladleful of other cullis; strain it off, and put it in a small kettle.

A capon cullis.

TAKE a roasted capon, pound it very well in a mortar, put it in a stew pan, and toss up some crusts of bread in melted bacon; and when they are become very brown, put to them some mushrooms, cives, parsley, and basil, all shred very small; mix all these with your pounded capon, and make an end of dressing them over the stove; put in strong broth, and strain it.

It is only the meat you put into a cullis that gives it the name and taste; if it be for pheasants or partridges, make use of pheasants or partridges, instead of capon; do the like for woodcocks, pigeons, ducks, teal, quails, rabbits, &c. and whatsoever meat you use must be more than half roasted before you pound it to put in a cullis.

Cullises are for thickening all sorts of ragouts and soups, and to give them an agreeable taste.

To broil salmon.

YOU may take either a whole salmon, a jole, rand, or chine; slice it, or cut it round about the thickness of an inch; steep it in claret and white-wine vinegar, salt, and salad oil, with gross pepper, sliced ginger, a clove of garlic, large mace, and whole cloves; then broil it on a slack fire, basting it with the liquor it was steeped

steeped in, with some sprigs of rosemary, thyme, parsley, and sweet marjoram; in the mean time boil up the gravy with some oyster liquor; and when the salmon is broiled, dish it, pour the sauce over it, lay the herbs about it, and serve.

To boil salmon.

SCALE the salmon, and take either the whole side, or what part of it you please, and cut it into pieces of a reasonable bigness; wipe off the blood, but do not wash it; take as much wine and water (of each an equal quantity) as will just cover it, put in salt according to the quantity of your liquor, then put in the salmon, make it boil up quick; put in also a quart of white-wine vinegar; if the fire be brisk it will be boiled in half an hour; then, having prepared a sauce for it of butter, beaten up with water, the yolks of two or three eggs, a little of the liquor, some grated nutmeg and slices of salmon, take up the salmon, dish it, and pour the sauce over it: garnish with sifted bread, slices of lemon, barberries, fried greens, and serve it.

To souse salmon or trouts.

LET the liquor be wine, water, white-wine vinegar, a little whole pepper, mace, an onion stuck with cloves, a little lemon peel, savory and thyme; these must boil together a little while, then put in the salmon or trout: a jole must boil half an hour, and other pieces according to their size; take it out of the liquor to be cold, and put the liquor into a stone vessel to cool; then add more vinegar and salt, and keep the fish in it.

To boil a turbot.

PUT the turbot into a kettle, with white-wine vinegar, verjuice, and lemon; season with salt, pepper, cloves, onions, and bay leaf; add to these, a little water and some milk, to cause it to boil white; boil it over a gentle fire: garnish with slices of lemon on the top; also with parsley and violets, when in season.

To bake a turbot.

LAY some butter in a dish, of the size of your turbot, and spread it all over it; let the seasoning be salt, pepper, a little scraped nutmeg, some minced parsley, some whole cives, near a pint of Champaign, or white wine: cut off the head and tail of the turbot, and having laid it in the dish, season it as above, rub it over with melted butter, dredge it well with bread crumbled very small, and bake it in an oven; take care it be very brown, and serve it with a cray-fish cullis, or with a sauce of anchovies. It sometimes is served dry.

To fry a turbot.

SLICE your turbot, hack it with a knife as if it were ribbed, flour it, fry it with clarified butter till it begins to turn brown, then drain it; make the pan clean, put in claret or white wine, anchovy, salt, nutmeg, ginger, and beaten saffron, and then put in your fish, and fry it till half the liquor is wasted; then put in a piece of butter, and a minced lemon, and mix them; rub a dish with a shalot, an onion, or a clove of garlic, put in the fish and the sauce it was last fried in, and serve.

To souse a turbot.

BOIL your turbot, put it into white-wine vinegar, some of the water it was boiled in, and salt; then put in tops of fennel and bay leaves, ginger, nutmeg and cloves, and cover it close for use.

To stew a turbot.

CUT it in slices, and fry them; when they are half-fried, put them into a stew pan with claret, a little verjuice, some fresh butter, three or four slices of onion, and grated nutmeg; when the fish is stewed enough, dish it, run it over with beaten butter, slices of orange, of lemon and lemon peel, and serve.

To crimp cod.

TAKE a gallon of pump water, put in one pound of salt, and boil it half an hour; skim it well: you may put in a stick of horse radish, a faggot of sweet herbs, and an onion, but water and salt are best: put in your slices of cod, when it boils, and three minutes will boil them: take them out, and lay them on a sieve or pye plate, and send away with raw parsley about it, and oily butter in a cup.

To roast a cod's head.

GET a head, wash and scour it very clean, then score it with a knife, strew a little salt on it, and lay it in a stew pan before the fire, with something behind it; throw away the water that runs from it the first half hour; then strew on it some nutmeg, cloves, mace, and salt, and baste it often with butter, turning it till it is enough. If it be a large head, it will take four or five hours roasting; to dish it, take all the gravy of the fish, as much white wine, and more meat gravy, some horse radish, one or two shalots, a little sliced ginger, some whole pepper, cloves, mace, nutmeg, and a bay leaf or two; beat this liquor up with butter, the liver of the fish boiled, broke, and strained in it, the yolks of two or three eggs, some oysters, and shrimps; with balls made of fish, and fried fish round it. Garnish with lemon and horse radish.

To boil a cod's head.

SET a kettle on the fire with water, vinegar, and salt, a faggot of sweet herbs, or an onion or two; when the liquor boils, put in the head on a fish bottom, and in the boiling put in cold water or vinegar; when it is boiled, take it up, or put it in a dish that fits your fish bottom. For the sauce take gravy, or claret, boiled up with a faggot of sweet herbs, or an onion, two or three anchovies, drawn up with two pounds of butter, a pint of shrimps, oysters, and the meat of a lobster shred fine; then put the sauce into china basons, stick
small

small toasts on the head, and lay on, and about it, the spawn, milt, or liver. Garnish it with fried parsley, sliced lemon, barberries, or horse radish, and fried fish.

A stewed cod.

TAKE a cod and lay it in thin slices in the bottom of a dish, with a pint of gravy, and half a pint of white wine, some oysters and their liquor, some salt and pepper, and a little nutmeg, and let it stew till it is almost enough; then thicken it with a piece of butter rolled in flour, let it stew a little longer, and serve it hot. Garnish with lemon sliced.

To dress a cod's tail.

SCALE it, loosen the skin so that it may fall from the flesh, take away the fillets, and fill up the void space with a good fish farce, fine herbs, or chippings of bread and butter; then put the skin upon the tail again, bread it neatly, and put it into an oven to give it a color; make a ragout for it. Garnish properly, and serve it.

To fry a cod's tail.

SCALD it in hot water, but do not boil it, drain, flour, and fry it in refined butter; serve it with white pepper and orange juice. Garnish it with pieces taken off the cod's back fried in paste.

To broil cod sounds.

LET them lie in hot water a few minutes, take them out and rub them well with salt, to take off the skin and black dirt; when they look white, put them in water and give them a boil; take them out and flour them well, pepper and salt them, then broil them; when they are enough lay them in your dish, and pour melted butter and mustard in the dish; broil them whole.

To broil a cod.

TAKE a large cod, and cut the thick part into pieces an inch thick, then flour it well, and put it on your gridiron over a slow fire; make your sauce with a glass of white wine, an anchovy, some whole pepper, or a little horse radish, a little gravy, a spoonful of walnut liquor, with some shrimps and oysters, or picked mushrooms, boil all together, and thicken it with butter rolled in flour, with some of the liver of the fish, that has been parboiled and bruised in it. Garnish with sliced lemon and scraped horse radish.

To stew carps white.

FIRST scale and cleanse them, and save the roes and milts; then stew them in some good white broth, and season with cloves, mace, salt, and a faggot of herbs; put in a little white wine, and when stewed enough, thicken your sauce with the yolks of five eggs; pass off the roes, dip them in the yolks of eggs and flour, and fry them with some sippets of French bread; then fry some parsley, and when you dish them, garnish with the roes, parsley, and sippets.

To stew carps brown.

SCALE and cleanse them, then pass them off in brown butter on both sides, or lay them in your pan raw; strew over all some grated bread, pepper and salt, thyme and parsley minced; put to them one quart of claret, and one pint of gravy, according to the size of your fish, they must be quite covered; put in also four anchovies, some grated horse radish, one shallot chopped small, two slices of lemon, and a piece of butter, gold color, with a spoonful of flour, and put to your carp, which will thicken it like cream; fry some sippets with the roe and milt, and some parsley; and serve it hot.

To

To fry carp.

AFTER having scaled and drawn them, slit them in two, strew them over with salt, dredge them well with flour, and fry them in clarified butter: when they are fried, you may either serve them dry, and eat them only with juice of orange, or else you may prepare a ragout of mushrooms, the milts of carps and other fish, and artichoke bottoms: fry some thin slices of bread, put them into the sauce, together with some sliced onion, and some capers, and let them boil in it. Dish your carp, throw your ragout upon it, and let your garnish be fried crusts of bread and sliced lemon.

To stew carps.

CUT them in pieces according to their size, set them a-stewing in a kettle, or sauce pan, with white wine, or claret, and season them well with salt, pepper, onion shred small, capers, and some crusts of bread; let all this stew together, and when enough, and the sauce grown thick, serve it.

To hash a carp.

SCALE your carp, skin it, and bone it; then hash the flesh; put it into a saucepan, and dry it over the fire, till it grows white; then lay it on the table, and take mushrooms, truffles, cives, parsley, shred them very small, mix them together, and put to it. Brown a little butter and flour over the fire, and put your hash into it, giving it two or three turns; season it with pepper, salt, and a slice of lemon; moisten with good fish broth, and thicken with three spoonfuls of a cullis of crayfish, or other fish; serve it for a first-course dish.

To broil a carp.

WHEN your carp is prepared, rub it over with butter, and strew it with salt; then lay it on the gridiron: in the mean time prepare a sauce of drawn butter, anchovies, capers, vinegar, and sliced lemon, seasoned with pepper, salt, and nutmeg.

To

To boil a carp.

SCALE it, gut it, and save the blood, then boil it in a good-relished liquor half an hour; make sauce with the blood, claret, good strong gravy, three or four anchovies, an onion, two shallots shred, a little whole pepper, a blade of mace, and a nutmeg quartered; let all these stew together; then melt some butter, and thicken your sauce with it; let your fish be well drained, and serve it with your sauce poured over, and some juice of lemon.

To roast carp.

WHEN your carp is cleaned and prepared, scotch, and wash them over with eggs; then strew over them some thyme, parsley, pepper, salt, and nutmeg, well mixed together; spit them on a lark spit, or lay them in a frame before the fire; baste them with claret, anchovy, and butter; when roasted, make your sauce with thickened butter, claret, gravy, anchovy, and the milts of carp; dip the roes in yolks of eggs, and fry them. Garnish with parsley and fried sippets, and serve them.

To roast a carp in the oven.

TAKE a live carp, draw it, wash it, and take away the gaul, milt, or spawn; then make a stiff pudding of almond paste, grated bread, salt, cream, grated nutmeg, yolks of eggs, candied lemon peel, and caraway seeds, and put it through the carp's gills into the belly; then lay some small sticks a-cross a pan, lay the carp upon the sticks, and put it into an oven; make a sauce of white wine, or claret, and the gravy that dropped from the carp, with a couple of anchovies dissolved in it; add some grated bread, then beat it up thick with some butter and the yolks of eggs; dish your fish, pour this sauce upon it, and serve.

To

To fry lampreys.

BLEED them, and keep the blood, then wash them in hot water to take off their slime, cut them in pieces, and fry them very well in clarified butter, with a little flour, white wine, salt, pepper, nutmeg, a bunch of sweet herbs, and a bay leaf; then put in the blood, and a few capers, and serve it hot. Garnish with slices of lemon.

To dress lampreys with sweet sauce.

HAVING sliced and cut your lampreys in pieces, take out the string that runs along their backs; then toss them up in butter, and a little fried flour, till they are brown; add some red wine, a little sugar, cinnamon, salt, pepper, and two or three slices of lemon; when they are enough done, put in the blood, and give them a turn or two more; so dish your ragout, and serve it hot.

To broil lampreys.

TAKE off the slime, and cut them in pieces, as you do eels that you intend to broil; melt a lump of butter, and put to it some shred cives, parsley, and savory herbs, with pepper and salt; put your pieces of lamprey into the sauce pan, and stirl it all well together; then take them out, dredge them with very fine crumbs of bread, and broil them over a gentle fire. Serve them with a brown sauce made as follows: Take a lump of butter, put it into the sauce pan, with a pinch of flour, and brown it; add some cives, parsley, and mushrooms, all shred very small, a few capers, and an anchovy, and season the whole with pepper and salt, moisten it with a little fish broth, and thicken it with a cray-fish, or other cullis; pour this sauce into the bottom of your dish, lay your lampreys all round it, and serve them hot.

You may serve them likewise with a sweet sauce, made with wine, or vinegar, a lump of sugar, a small stick of cinnamon, and bay leaf; pour the sauce into a dish, lay the broiled lampreys round it, and serve it warm.

To

To dress eels with white sauce.

HAVING skinned and cut them in pieces, blanch them in boiling water; then dry them with a napkin, toss them up in butter, with salt, pepper, cloves, and lemon peel, together with a glass of white wine. Toss up likewise some artichoke bottoms, mushrooms, and asparagus, with butter and savory herbs; then make a white sauce with the yolks of eggs and verjuice, so serve them. Garnish with fried bread and slices of lemon.

To dress eels with brown sauce.

YOUR eels being cut in pieces, toss them up in clarified butter, a little flour, a little fish broth, mushrooms, cives, and parsley, shred very small, and a faggot of herbs; to which add salt, pepper, cloves, and capers; make all this boil together, and when your ragout is almost ready, put to it a little verjuice and white wine, and let it boil a little longer; then thicken it with an egg to take off the fat, and serve it warm.

To fry eels.

STRIP them, take out the bones, cut them in pieces, and lay them to marinate for two hours in vinegar, salt, pepper, bay leaves, sliced onion, and juice of lemon; then dredge them with flour, and fry them in clarified butter; serve them dry, with fried parsley.

To broil eels.

STRIP and cut them in pieces; then make gashes in them, and lay them in melted butter, with a few savory herbs, parsley, onion, pepper, and salt, for a little while; then warm this, and shake it all well together; this done, take out the eels bit by bit, dredge them with crumbs of bread, and broil them over a gentle fire till they are of a fine brown color; when they are broiled, make a sauce with beaten butter, cives, parsley, capers, and a little vinegar; then put your sauce in the dish, and lay the eels round it.

Broiled

Broiled eels may also be served with green sauce, which is made as follows: Pound some sorrel, and squeeze out the juice; then cut an onion very small, and toss it up with butter, and minced capers; mix with it your juice of sorrel, squeeze in an orange, and add some pepper and salt; and serve it thus for the first course.

To fouse eels.

GET four large fat eels, scour them in salt, draw, cleanse, and cut them in pieces four inches long; score on the back, and lay them to soak in white-wine vinegar and salt, for about two hours; then boil them with onions, sweet herbs, and some blades of mace; then pour away the liquor, and let them cool; then boil a pint of this liquor with a pint of white wine, and some pounded saffron; then take out the spices that were boiled with the eels, and put them into your white wine; put your eels into a pot, and pour this fouse over them.

To stew eels with broth.

SKIN, gut and wash them very clean in six or eight waters, to wash away all the sand; put them in a sauce pan, with a blade or two of mace, a crust of bread, and just water enough to cover them close; let them stew very softly; when they are enough, dish them with the broth, and have a little plain melted butter in a cup to eat the eels with. The broth will be very good, and proper for weakly and consumptive constitutions.

To roast a large eel.

WASH it in water and salt, cut off the head, and flay off the skin a little below the vent; gut it, wipe it clean with a cloth, and give it three or four scotches with a knife; then shred some parsley, stript thyme, winter savory, some large oysters parboiled, and sweet marjoram, with an anchovy; mix them with salt and butter, and put them into the belly of the eel, and into the scotches; then draw the skin over the eel again; tie the skin with a packthread to keep in all the moisture,

G

fasten

fasten it to a spit, and roast it leisurely; baste it with water and salt till the skin breaks, and then baste it with butter. Make your sauce of beaten butter and white wine, with three or four anchovies dissolved in it.

To spitcock eels.

SPLIT a large eel down the back, joint the bones, and cut it into two or three pieces; melt a little butter, put in a little vinegar and salt, let your eel lay in two or three minutes, then take the pieces up one by one, turn them round with a small skewer, roll them in crumbs of bread, and broil them of a fine brown. Let your sauce be plain butter, with the juice of a lemon.

To stew tench.

CUT them in pieces, and fry them in browned butter; then set them to stew in the same butter with white wine, verjuice, salt, pepper, nutmeg, a bunch of sweet herbs, a bay leaf or two, and a little flour. When the fish is stewed enough, put in some capers and oysters, with the juice of mushrooms and lemon. Garnish the dish with fried bread.

To boil tench.

GET tench fresh from the pond, gut them, and clear them from their scales; then put them into a stew pan, with as much water as will cover them, some salt, pepper whole, some lemon peel, a stick of horse radish, a bunch of sweet herbs, and a few cloves; then boil them till they are tender; and when they are enough, take some of the liquor, and put to it a glass of white wine, a little lemon juice or verjuice, and an anchovy shred; then boil it a few minutes, and thicken it with butter, rubbed in flour, tossing up a pint of shrimps with the sauce, and pour it over the fish; serve it with garnish of fried bread, cut the length of one's finger, some slices of lemon and horse radish scraped, with some pickled mushrooms, if you will, or you may toss some of them in the sauce.

To roast tench.

CLEANSE it well from the slime, make a little hole as near the gills as you can, take out the guts, and cleanse the throat; then stuff the belly of the fish with sweet herbs, and tie the fish to the spit with two or three splinters, and roast it; mix butter with vinegar or verjuice, and salt, and baste it often.

To fry tench.

SLIT your tench down the back, dredge them with flour and salt; or cut them in pieces, and fry them with mushrooms, truffles, artichoke bottoms, and sweet herbs; make a sauce of mushrooms, truffles, anchovies, capers, all chopped small and well stewed, and soaked in broth; squeeze in the juice of an orange or lemon, and add some fish cullis. Garnish with variety of pickles, and serve it.

To souse tench.

DRAW your tench at the gills, and cut them off, which will make them boil the whiter; season the water with vinegar, salt, bay leaves, faggots of sweet herbs, whole cloves, and mace; wipe off the slime, but do not scale them; and when they are boiled, wash off the loose scales, strain the liquor through a jelly bag, and put into it some isinglass that has been washed and steeped, and boil it; lay your fish in the dish, and when it has stood till it be cold, serve it.

This jelly will serve to jelly lobsters, prawns, or crayfish. Hang these in some glass by a thread at their full length, then fill the glass with the jelly while it is warm, and turn it out of the glass when cold.

To boil mullets.

BOIL the fish, but lay by the roes and livers; when the fish is boiled, pour away part of the water, and put into the rest a pint of claret, some salt and vinegar, two sliced onions, a bundle of winter savory, marjoram, and

thyme, sliced nutmeg, broken mace, and the juice of a lemon; boil all these well together, then put in the fish, and when you judge that it tastes strong of the ingredients, put in three or four anchovies, and serve it with stewed oysters, or shrimps.

To broil mullets.

SCALE and gut them, and cut gashes in the insides; then dip them in melted butter, and broil them; make a sauce with clarified butter, fried flour, capers, slices of lemon, a faggot of herbs, pepper, salt, nutmeg, verjuice, or juice of orange.

To fry mullets.

PREPARE them as above, then fry them in clarified butter; let your sauce be some of the same butter in which they were fried, with anchovies, capers, juice of orange, and nutmeg; rub the dish with a shalot, or a clove of garlick,

To dress a pike.

YOU may roast it with a good forcing in the belly, made with oysters, liver, sewet, crumbs of bread, thyme, parsley, eggs, anchovies, and a shalot; fill the belly, and either bake or roast it; sauce it with oyster or caper sauce; and serve it with plain butter, or fried parsley.

To souse a pike.

HAVING put your pike into as much water as will cover it, with a handful of bay leaves, some cloves and mace, let it boil till it is so tender that a straw may be run through it; then take it up, and put it in liquor, made of white wine and vinegar, with an anchovy. When your pike is cold, slip it into the pickle, which will turn to a jelly, and keep for a considerable time.

To boil a pike.

CLEANSE and truss your pike in a round ring, scotch it on the back, set it on the fire in a stew pan, with as much water and white wine as will cover it, and make the
liquor

liquor boil; then put in your fish, and boil it with a quick fire. For the sauce, mince the liver of the pike, season it with pepper and mace, put to it oysters or cockles boiled or fried, and sweet herbs shred fine; scrape in likewise some horse radish, and boil them in white-wine vinegar: when your pike and sauce are ready, beat up the sauce with a piece of butter and minced lemon; dish the pike on sippets, and pour in the sauce. Garnish with slices of orange or lemon, and serve it.

To fry a pike.

CLEANSE your pike well from the slime and blood, dry it, flour it, and roll it round, or else slit it, put it in your pan, fry it in fresh butter crisp; then make your sauce of butter, beaten up with the liquor of oysters, white wine and nutmeg. Garnish with fried parsley, and slices of orange and lemon.

To roast a pike.

SCALE your pike, and slash it from head to tail; lard it with lardoons of eel, rolled in sweet herbs and spice, and fill it with forced meat of fish; then roast it at length, baste and bread it; or you may turn its tail into its mouth, and brown it off in the oven. Let the sauce be drawn butter, anchovies, the roe and liver, with balls, mushrooms, capers, and oysters. Garnish with sliced lemon.

To bask a pike.

CLEANSE your pike, bone it, scale it, and mince the flesh with an eel and sweet herbs; season with salt, pepper, nutmeg, and mace beaten; put it into a dish with white wine, and let it stew; when it is enough, stir in a piece of butter. In the mean time, take large stewed oysters, and fry them in batter; some green with spinach, others yellow with saffron. When your meat is stewed enough, dish it on sippets, garnish with oysters, and serve it hot.

To

To dress a pike with white sauce.

GUT, scale, and cleanse your pike; then boil it in wine and water, of each a like quantity, with salt, pepper, and a bunch of savory herbs; melt butter in a sauce pan with a little flour, salt, pepper, nutmeg, a slice or two of lemon, three or four whole cives, a couple of anchovies, a little water, and a drop or two of vinegar: give this sauce a turn or two over a stove till it is thickened; then dish your pike, pour the sauce over, and serve it.

To broil a pike.

SPLIT your pike, scotch it with your knife on the outsides, and season it with salt; lay the gridiron on a clear fire, make it very hot, lay on your pike, baste it with butter, and turn it often; when it is broiled stiff and crisp, dish it, and serve with beaten butter, and the juice of lemons, or white-wine vinegar, garnished with slices of oranges or lemons.

To fry a jack.

SCRAPE, gut, and cleanse your jack, wipe it, flour it, and fry it brown and crisp in butter; then take it out of the frying pan, set it before the fire in a dish; pour off the butter it was fried in; then fry a good quantity of sage and parsley crisp in other butter, and lay them on the fish. In the mean time, let some butter be beat up with three or four spoonfuls of hot water, in which an anchovy has been dissolved, and pour it on your fish. Garnish with strawberry leaves and parsley, and serve.

To crimp skate.

IT must be cut into long slips cross ways, the flesh into ten pieces, each an inch broad, ten long, more or less, according to the breadth of your fish; then boil it off quick in water and salt, and send it dry on a dish turned upside down in another. Serve butter and mustard in one cup, and butter and anchovy in another.

Skate

Scate, with anchovy sauce.

WASH your scate clean, gut it, and boil it in water with vinegar, salt, pepper, cloves, and savory herbs; when it is almost boiled, throw in the liver to boil in a moment; then take the fish off the fire, and let it stand to cool; then skin it, and take out the thorns; lay it handsomely in the dish wherein you intend to serve it, and set it over a chafing dish of coals; meanwhile prepare the following sauce, viz. put into a sauce pan some fresh butter and a pinch of flour; season it with salt, pepper and nutmeg; moisten it with a little vinegar and water; wash a couple of anchovies, mince them, and put them into the sauce, and turn it over the stove; when the sauce is thickened, pour it on the scate, and serve it hot for the first course.

At another time you may serve it with capers in white sauce, or with a crayfish cullis in white sauce likewise, and pour it on your fish.

To fry scate with a brown sauce.

YOUR scate being gutted, cut it in two in the middle, and blanch it in scalding water; take off the skin and the thorns, and set it a-cooling; then dredge it with flour, and fry it in clarified butter; when it is fried, take it up, drain it, and put it into a sauce pan: make a brown sauce as follows; mince some cives and parsley; set a sauce pan over a stove, with a lump of fresh butter, and melt it; then put in a little flour and brown it; when browned put in the cives and parsley, together with fish broth, or juice of onions; season it with salt and pepper; let it simmer a while, then put it into the sauce pan to your scate, with some minced capers, and let all simmer together; take up your scate, and having laid it in a dish, bind up your sauce with a crayfish or other good cullis, pour it on your scate, and serve.

At another time the scate being fried, and having simmered in the brown sauce, as above, it may be served with pouring on a ragout of crayfish, milts, or muscles.

To boil flounders or plaice.

PUT salt, whole spice, white wine, and a bunch of sweet herbs into your water; when it boils, put in a little vinegar, for that will make the fish crisp; let it boil apace before you put in your fish; let them boil till they swim, then take them up, and drain them; take a little of the liquor, put it into some butter, with two or three anchovies, and some capers; set it over the fire, beat it up thick, and pour it over the fish, with parsley, capers, orange and lemon.

To broil plaice or flounders.

SPLIT them, put some parsley and green onions cut small in a stew pan, with pepper, salt, and a lump of butter; put in your plaice or flounders, and turn them two or three times, to make them get a taste, without putting them over the fire; then strew them with very fine crumbs of bread, and broil them; when done, you may serve them with any sauce you think fit.

To stew flounders.

GET large flounders, and score them; then lay them in a pan; pour round them a pint of salad oil; slice two or three races of ginger over them, also some cloves, and a blade or two of mace; add a pint of white-wine vinegar, mixed with a pint of claret, a nutmeg sliced, two or three onions cut, and a bunch of sweet herbs; stew all these together, mince a handful of parsley small and put it in a little before they are stewed enough; lay sippets in the dish, put in your fish, and pour on the stewed liquor. Garnish with green parsley and slices of lemon.

To stew plaice.

GUT and wash them well, cut off the ends of the tails, put the fish into a stew pan with some white wine, mushrooms, truffles, morels, parsley, cives, thyme, the milts, and a little butter, worked up in flour; stir and turn them gently for fear of breaking them: when
they

they are done enough, serve them with a white sauce, and garnish with fried puff paste and lemon, or any fish garniture.

To fry plaice, dredge them with flour, fry them brown, and serve them with fried parsley. You may likewise broil them on a gridiron, and serve them with a white sauce, or butter and vinegar.

Plaice, with anchovy and caper sauce.

GUT your plaice, wash and wipe them dry; then put them in a stew pan, season with pepper and salt, some onions, green lemon slices, green bay leaves, basil, green onions, parsley, and vinegar, and set them to stew; when they are done, take them off, and make a white sauce as follows, viz. take a stew pan, put good fresh butter into it, with a couple of anchovies, capers, and two green onions whole, seasoned with pepper, salt, nutmeg, a dust of flour, and a little vinegar and water; make your sauce upon the stove; take your plaice out of the liquor, and let them drain, then dish them; let the sauce be relishing, put it over your plaice, and serve them hot.

They may be served up with the same sauce, when broiled or stewed, with crumbs of bread.

To boil soles.

FLAY and draw your soles, then boil them in vinegar, white wine, salt, and mace, but make the liquor boil before you put in the soles; when they are enough, dish them on sippets; garnish with slices of lemon, whole mace, gooseberries, barberries, or grapes; run the fish over with butter beat up thick with the juice of oranges; and you may lay stewed oysters over the soles.

To fry soles.

GUT your soles, wash them, dry them with a cloth, dredge them with flour, and fry them brown in clarified butter; then drain them well, lay a napkin in a dish, lay them upon it with fried parsley, and serve

H

them

them hot for a first course. They are commonly eaten with salt, pepper, and the juice of lemon or orange.

To stew soles.

WHEN your soles are washed, and the fins cut off, put them into a stew pan, with a quarter of a pint of white wine only, some mace, whole pepper, and salt; when they are half stewed, put in some cream, and a little bit of butter dipped in flour; when that is melted, put in some oysters with their liquor; keep them often shaking till the fish and oysters are enough, or the oysters break; squeeze in a little juice of lemon, and pour it into the dish.

To stew lobsters.

PUT the meat of the lobsters in a stew pan, with vinegar, claret, butter, salt, and nutmeg; stew it somewhat dry, and then take it up, and lay it in a dish; pour butter over it, and garnish it with slices of lemon.

To broil crabs.

BOIL your crabs in water and salt; beat oil and vinegar well together, lay your crabs to steep in it; then lay them on a gridiron over a gentle fire; as they broil, baste them with rosemary branches; serve them up with beaten butter and vinegar, or oil and vinegar, and the rosemary branches they were basted with.

To stew crabs.

BOIL them, take the meat out of the shells, and put it into a stew pan, with claret wine, vinegar, salt, pepper, grated bread, minced thyme, the yolks of hard eggs, minced very small and strained, fresh butter, large mace, and capers, and let them stew together; the shells being washed and rubbed with a clove of garlic, are to receive the meat, the claws and little legs are to be laid round about in a dish, and thus served.

To

To boil perch.

GUT your perches, give them three scotches with a knife to the bone, only on one side; after that take a quantity of water, with so much stale beer, white wine and vinegar, let there be enough to cover the fish, herbs, &c. put it in a stew pan or kettle, with a good quantity of salt, a bunch of winter savory, thyme, rosemary, parsley and a handful of horse-radish root sliced: set your stew pan over a brisk wood fire, and let it boil up to the height; then put in your fish one by one, that they may not cool the liquor, so much as to make it fail in its boiling; while the fish are boiling, for your sauce take a little of the liquor, and beat up some butter with it; then, when your perch are enough, take them up, take off the skins, dish them, strew shaved horse radish and some beaten ginger over them; and run them over with your melted butter. Garnish the sides of the dish with sliced lemon, and serve it.

To fry perch.

HAVING scraped off the slime and scales, wash them in salt and water, gut, and dry them in a cloth; flour, and fry them in sweet butter, till they are brown and crisp; then lay them in a warm dish before the fire, and pour away that butter; take other fresh butter, and fry in it a good deal of parsley and sage crisp, and lay these fried herbs on your fish. In the mean time, let an anchovy be dissolved in three or four spoonfuls of scalding hot spring water, and with them beat up some butter; pour this on your perch. Garnish with parsley and strawberry leaves.

To boil trouts.

LET the trouts be washed and dried with a clean napkin; then open them, and having taken out the guts, with all the blood, wipe them very clean on the inside, without washing, and give each three scotches, with a knife, to the bone, only on one side; then pour into a kettle, or stew pan, as much hard stale beer,

with vinegar, and a little white wine and water, as will cover the fish; then throw into the liquor a good quantity of salt, a handful of sliced horse-radish root, with a small faggot of parsley, rosemary, thyme, and winter savory; this done, set the pan over a quick wood fire, and let the liquor boil up to the height before you put in your fish; then slip them in one by one, that they may not so cool the liquor as to make it fall: while the fish are boiling, beat up butter for the sauce, with a little of the liquor; and as soon as they are enough, drain off the liquor, lay your trouts in a dish, and pour melted butter upon them, strewing them plentifully over with scraped horse radish, and a little powdered ginger. Garnish the sides of the dish with sliced lemon, and serve it.

You may dress grailings, carp, bream, roach, and salmon, in the same manner, only they are to be scaled, which must be done very lightly and carefully with a knife. A pike may also be thus dressed, the slime being first scoured off with water and salt.

To stew trouts.

HAVING put three or four trouts in a dish, with better than a quarter of a pint of white wine, and a quarter of a pound of butter, with a little whole mace, mince thyme, winter savory, and parsley together, and put to them; let them stew a quarter of an hour, then mince the yolk of an egg, and put in your trouts; when they are enough, dish them, lay the herbs on them, pour the liquor over, and serve them. Garnish with barberries and capers chopped.

To broil trouts.

GUT, wash, and dry them in a cloth; sprinkle them with melted butter and salt, lay them on a gridiron, over a gentle fire, and turn them often: make a sauce of butter, salt, pepper, nutmeg, a little flour, a little vinegar and water, an anchovy, and a few capers; keep moving these in a stew pan over the fire till it becomes pretty

pretty thick; then dish your fish, pour the sauce over them, and serve.

You may also serve them with a ragout of cucumbers, or mushrooms; and you may bind the sauce with a culis of crayfish, but then you must put no capers in the sauce.

To broil haddocks.

SCALE, gut, and wash your haddocks clean, do not rip open the belly, but take the guts out at the gills, dry them in a clean cloth very well; if there be any roe or liver, take it out, but put it in again; flour them well, have a clear good fire, and let your gridiron be hot and clean; lay them on, turn them quick two or three times for fear of sticking; then let one side be enough, and turn the other side; when that is done, lay them in your dish, and have plain butter in a cup.

They eat finely salted and hung up to dry a day or two before they are dressed, or boiled with egg sauce.

To boil a chub.

SET a kettle over the fire, with so much vinegar and water as will cover the fish, also fennel, and a good store of salt. As soon as the water boils, slip in your chub, being first scaled, gutted, and cleansed about the throat; when it is enough, take it out, lay it on a board to drain, and after an hour's lying thus, pick all the fish from the bones; then turn it into a pewter dish, set it over a chafing dish of coals with melted butter, and serve it very hot.

To boil a piece of fresh sturgeon.

TAKE a rand of sturgeon, and prepare as much liquor to boil it in as will cover it; that is, take a pint of vinegar to about two quarts of water, a stick of horse radish, two or three bits of lemon peel, some whole pepper, a bay leaf or two, and a small handful of salt; boil your fish in this till it is enough, and serve it with the following sauce, viz. melt a pound of butter, then
add

add some anchovy liquor, some oyster liquor, white wine, some catchup boiled together, with whole pepper, and mace strained; put to this the body of a crab, and a little lemon juice. You may likewise put in some shrimps, the tails of lobsters cut to pieces, stewed oysters, or crayfish, cut into small pieces. Garnish with pickled mushrooms, and roasted or fried oysters, lemon sliced, and horse radish scraped.

To fry Sturgeon.

CUT a rand of fresh sturgeon into slices about half an inch thick, hash it, and fry it brown in clarified butter; when it is fried it will look as if it were ribbed; then take up the sturgeon, clean the pan, put in some claret, salt, an anchovy, and beaten saffron; put in your sturgeon again, fry it in these, and when half the liquor is wasted, put in a piece of butter, nutmeg, ginger grated, and lemon minced; rub the dish with a clove of garlic, dish it, and garnish the dish with lemon.

To broil Sturgeon.

BROIL your sturgeon either in a whole rand, or cut into slices an inch thick; salt and steep them in sweet oil and white-wine vinegar; then broil them on a gentle fire, and baste them with the oil and vinegar that they were steeped in, with sprigs of rosemary, thyme, and parsley; when broiled, serve it with the dripping it was basted with, and some of the branches of rosemary; or baste it with butter, and serve it with butter and vinegar, beaten up with slices of lemon, or juice of orange.

To broil roach.

BROIL the roach on a gridiron after they have been soaked in butter; fry the livers in a pan with a little butter, in order to be beaten in a mortar, and passed through the strainer; then put a cullis to your fish, seasoned with salt, white pepper, and orange or lemon juice. Before they are dressed rub the dish with a shalot, or a clove of garlic.

To boil roach.

SCALE, draw, wash, and cleanse your roach well, wipe them dry with a cloth, and give them three or four scotches with a knife, to the bone, only on one side; then put into a stew pan as much stale beer, vinegar, and water, with a little white wine, as will cover the fish; then put in a handful of salt, a bunch of rosemary, winter savory, thyme, and parsley, and a handful of horse-radish root sliced; then set the stew pan over a quick wood fire, and boil the liquor to a height.

To fry roach.

GUT, scale, and wash them in salt and water, and wipe them clean with a napkin; then flour them, and fry them in fresh butter till they are brown and crisp; then take them out, lay them in a heated dish, and set them before the fire to keep hot; pour off the butter you fried them in; then in other butter fry sage and parsley crisp, and lay them on your roach. In the mean time, let some butter be beaten up, with a few spoonfuls of scalding hot water, in which an anchovy has been dissolved, and pour this sauce over your roach. Garnish the dish with parsley and strawberry leaves, and serve it.

To broil shads.

THESE are to be well scaled and cut; afterwards, having rubbed them with butter and salt, broil them on a gridiron, till they are come to a fine color: they are to be dished with sorrel and cream, adding parsley, chervil, chibbol, salt, pepper, nutmeg, and sweet butter; they may also be served up with a ragout of mushrooms, or a brown sauce with capers; or with butter, cives, parsley minced, and capers, tossed up in a sauce pan, with the usual seasonings, and the sauce thickened with the liver of the shad bruised, or else with a crayfish, or some other meagre cullis.

To

To stew a shad.

AFTER having scaled and scored it, boil it in red wine, with a little vinegar, salt, pepper, bay leaf, onions stuck with cloves, slices of lemon, and a lump of butter; when it is stewed, strain off a little of the liquor, add some gravy, thicken them with flour and butter, and boil them up for a sauce. It may be served for a dish of the first course.

To fry smelts.

LAY them to marinate or pickle in vinegar, salt, pepper, bay leaves and cives; then dry them well with a linen cloth, dredge them well with flour and very fine crumbs of bread, and fry them; serve them hot with fried parsley.

To stew smelts.

YOUR smelts being laid in a deep dish, put to them a quarter of a pint of white wine, some whole pepper, a little thyme, winter savory shred small, and a quarter of a pound of butter, with the yolks of three or four eggs minced, let them stew together, turn them now and then with the fish, and when they are enough, serve them on sippets. Garnish with pickled barberries.

To stew gudgeons.

HAVING an equal quantity of wine and water over a fire in a deep dish, put in a race of ginger shred, a nutmeg quartered, a little whole mace, a little salt, and a faggot of marjoram, thyme and parsley; let these boil a little, then put in your gudgeons, and some butter with them; make them boil a pace; when they are enough, pour out all the liquor into a pipkin, and set it on the fire with the spice and herbs that were in before; then mince a handful of parsley, with a little thyme and fennel, and boil them in fish broth: afterwards, beat the meat of a couple of crabs, the carcase of a lobster, the yolks of three eggs, with a ladle of drawn butter, and some fish broth, put it into the pipkin,

kin, and keep stirring it till it thickens; then dish your gudgeons on sippets, pour your sauce over them, and serve.

To broil mackerel.

CUT off their heads, gut and wash them clean, pull out the roe at the gills, boil it in a little water, then bruise it with a spoon; beat up the yolk of an egg with a little nutmeg, a little lemon peel cut fine, a little thyme, some parsley boiled, and chopped fine, a little pepper and salt, and a few crumbs of bread; mix all well together, and fill the mackerel; flour it well, and broil it neatly; let your sauce be plain butter, with a little catchup, or walnut pickle.

To fry maids.

SKIN them, and put them into boiling water, seasoned with salt; let them lie a while; then take them out, dry them with a cloth, and flour them; beat the yolks of ten eggs, and the whites of four, with a little canary, flour, salt, ginger, nutmeg, and a little parsley boiled green, and minced small, beat them till the batter is pretty thick; put clarified butter into a frying pan, make it hot, dip your maids in the batter, and fry them brown and crisp; dish them, and let the sauce be butter, vinegar, the livers of the fish, and nutmeg, beaten together; fry a good quantity of parsley crisp and green, and strew all over the fish.

To boil a gurnet.

DRAW it, wash it well, and boil it in water and salt, and a bundle of sweet herbs; when it is enough, take it up, and put it into a dish, with sippets under it, over a chafing dish of coals; then make a sauce of verjuice, butter, nutmeg, pepper, and the yolks of two eggs, pour it over, and serve. Garnish as you please.

To broil breams.

HAVING washed and dried them with a cloth, open them, gut them, wipe their insides clean, but do not
I wash

wash the insides; give them three scores with a knife to the bone on one side only; boil them in as much water, white wine, hard stale beer, and vinegar, as will just cover them; season with a good handful of salt, a faggot of winter savory, rosemary, thyme, and parsley, and a handful of horse-radish root scraped; put them not in till the liquor boils to the height. For the sauce, beat up butter with a little of the liquor; drain your fish, dish them, pour the sauce over, and scrape horse radish and powdered ginger on them. Garnish the dish with slices of lemon, and serve it.

To broil a bream.

SCALE and draw your bream, notch one side of it, dip it in melted butter, lay it on a gridiron, and baste it frequently with melted butter; make a brown sauce with anchovies, capers, cives, and parsley, tossed up in a sauce pan with a little butter; then put in a little fish broth, and thicken it with a cullis that is to be thrown on the fish, but do not put the anchovies in till you are going to serve; when it is broiled enough, serve it with the aforesaid sauce.

To stew a bream.

HAVING scaled and washed your bream well, preserve the blood to stew it in, put to it red wine, two or three slices of a race of ginger, the pulp of three quarters of a pound of prunes boiled, and strained into the broth, salt, vinegar, a couple of anchovies, some root of horse radish stamped and strained, and some sweet herbs; let there be no more liquor than will just cover your fish and the other ingredients; when it is enough, make a sauce with butter and a little of the bream liquor beat up together; then dish your fish, pour the sauce upon it, garnish the dish with oranges, lemons, and barberries, and serve.

To fry whittings.

WASH and gut your whittings, then skin them, and turn their tails into their mouths, to lie round; season them

them with salt and pepper; steep them in vinegar, flour them, and dip them in batter, then fry them.

To dress fresh herrings.

GUT them through the gills, wash, rub them over with melted butter, dredge them with crumbs of bread, and broil them on a gridiron: make your sauce of vinegar, butter, salt, pepper, and mustard. Or, brown some butter, and put into it some sweet herbs shred very small; season with vinegar, salt, pepper, anchovies and capers.

To broil herrings.

SCALE and gut them, cut off their heads, wash them clean, dry them in a cloth, flour, and broil them, but first score them across with your knife; take their heads and mash them, then boil them in small beer or ale, with a little whole pepper and onion; let it boil a quarter of an hour, then strain it, thicken it with butter and flour, and a good deal of mustard: lay the fish in the dish, and pour the sauce into a basin, or plain melted butter and mustard.

To fry herrings.

SCALE and gut them, cut off their heads, wash them clean, dry them in a cloth, flour, and fry them in butter; have ready a good many onions peeled and cut thin; fry them of a light brown with the herrings; lay the herrings in your dish, and the onions round, with butter and mustard in a cup. They must be done with a quick fire.

To fry muscles.

PUT them in a pot that has as much boiling water as will cover them; when they are scalded take off their beards, and wash them in warm water, dry them with a cloth, and flour them; fry them crisp, beat up some butter with the juice of lemon, fry some parsley crisp and green, strew it over them, pour the butter upon them, and serve.

To stew muscles.

WASH them clean, boil them in beer and salt, then take them out of the shells, take off their beards, cleanse them, and look under the tongue for a crab, if you find one throw that muscle away, though some people pick out the crab and eat the muscle: then fry them in butter, pour the butter out, and put into their own liquor a piece of fresh butter, a little white wine, salt, sliced orange, the yolks of three or four eggs, and some sweet herbs shred small; give all these a wamble or two in a sauce pan, and serve them in scollop shells.

To stew cockles.

TAKE them out of the shells, wash them well with vinegar (broil or broth them before you take them out of the shells), then put them in a dish with a little claret, vinegar, a handful of capers, mace, pepper, a little grated bread, minced thyme, salt, and the yolks of two or three hard eggs minced; stew all together till you think them enough; put in a good piece of butter, shake them well together, heat the dish, rub it with a clove of garlic, if you like it, and put two or three toasts of white bread in the bottom, laying the meat on them.

Crayfish, prawns, or shrimps, are excellent the same way, being taken out of their shells, and make variety of garnish with the shells.

To dress tunnies.

YOU may dress them in slices, or fillets, with shalot cut small, white pepper, vinegar, and oil.

Or they may be broiled on a gridiron, first rubbing with butter, and strewing them with salt and pepper; eat them with burnt butter and orange.

They are sometimes fried in round slices, and served in a marinade made of slices of lemon or orange, put into a frying pan, with bay leaves, clarified butter, salt, pepper, nutmeg, chibbols, and vinegar.

To

To broil pilchards.

GILL, wash, and dry them, then season with salt, and broil them over a gentle fire; when they are enough, serve them with beaten butter, mustard and pepper; or make a sauce of their own heads, squeezed between two trenchers, with some beer and salt.

To fry ray.

AFTER it is well cleansed, wash it with vinegar well seasoned; and a little before you serve, fry it with refined butter, or salad oil; when well fried and crisp, set it a-draining, strew it with fine salt; then serve it whole, or the two slices set together again. Garnish with sliced orange, and squeeze some juice of orange over it.

To dress crayfish.

BOIL them in water, pick out the tails, take off the small claws, leaving the two large ones on, but take the shells off from them; then toss them up with a little fresh butter, some mushrooms and truffles; moisten them with a little fish broth, and a few spoonfuls of crayfish cullis, and let them simmer a while over a gentle fire; beat the yolks of two eggs with cream, put in a little shred parsley, thicken your sauce with it, giving it a toss or two over the stove, then serve them in plates or little dishes.

To stew prawns.

WHEN they are boiled and picked, stew them in white wine, or claret, and fresh butter; season with salt and nutmeg; dish them in scollop shells, and run them over with beaten butter, and juice of orange or lemon. Or, stew them in butter and cream, and serve in scollop shells.

To grill shrimps.

YOUR shrimps being seasoned with salt, pepper, and shred parsley, butter scollop shells well, and add a
little

little grated bread; let them stew for half an hour, brown them with a hot iron, and serve.

To stew oysters.

TAKE a pint of oysters, set them over the fire in their liquor, with half a pint of white wine, a piece of butter, some salt, a little white pepper, and three blades of mace; let them stew softly about half an hour; then put in another piece of butter, and toss all together; as soon as it is melted, turn your oysters, &c. upon sippets made ready, and laid in order in a dish.

To roast oysters.

WHEN you have the largest oysters you can get, open them, and throw them in a dish with their own liquor; then take them out, put them into another dish, and pour the liquor over them, but take care that no gravel get in; that done, set them covered on the fire, and scald them a little in their liquor; as soon as they are cold, draw several lards through every oyster, the lardoons being first seasoned with pepper, cloves, and nutmeg, beaten very fine. Afterwards, having spitted your oysters on two wooden lark spits, tie them to another spit, and roast them. In the mean while baste them with anchovy sauce, made with some of the oyster liquor, and let them drip into the same dish wherein the sauce is; when they are enough, bread them with the crust of a roll grated, and when they are brown, draw them off; lastly, blow the fat from the sauce with which the oysters were basted, put the sauce to them, squeeze in the juice of a lemon, and serve.

To broil oysters.

OPEN and put them on the fire in their shells; put in some butter, pepper, a little shred parsley, cover them with grated bread, broil them, and brown them with a red-hot iron; serve them in their shells upon a dish.

To fry oysters.

LET your oysters be large, washed and dried; then beat eggs well, in which dip the oysters, and fry them: then put their liquor, with an anchovy, and some butter, into a sauce pan, and heat them; lay your oysters in a dish, pour your sauce over them, and serve.

Oysters grilled in scollop shells.

FIRST let them be bearded and lightly seasoned with salt, pepper, and shred parsley; afterwards, the scollop shells being well buttered, lay your oysters in neatly, adding their liquor and grated bread; let them stew thus half an hour, and then brown them with a red-hot fire shovel or salamander.

Shrimps may be grilled after the same manner, and they will prove very good.

To pickle oysters.

PARBOIL a quart of Milton oysters, when well cleansed, in their own liquor. For the pickle take a pint of white wine, a pint of vinegar, and their own liquor, with mace, pepper, and salt; boil and skim it, and when it is cold keep the oysters in this pickle.

To scollop oysters.

PUT your oysters in scollop shells for that purpose, set them on a gridiron over a good clear fire, and let them stew till you think your oysters are enough; then have ready some crumbs of bread, rubbed in a clean napkin; fill your shells, lay them before a good fire, and baste them well with butter: let them be of a fine brown, and turn them often, that they may be so all over.

To pickle sprats like anchovies.

PULL off the heads of your sprats, and salt them a little over night; the next day, take a barrel or earthen pot, lay in it a layer of refined salt, a layer of sprats, a little lemon peel, and some bay leaves; then lay another layer of salt, &c. and so on till the vessel be full; then
cover

cover it close, and close it up with pitch, that no air can get in; set it in a cellar, and turn it upside down once a week; they will be eatable in three months.

Fish sauce.

TAKE some good gravy, and make it pretty strong of anchovies, and a little horse radish; then work a piece of butter in some flour, and put to it, with some more butter, and draw it up thick; then, with stewed oysters and shrimps, put it to your fish. Garnish with fried parsley, lemon, and sippets.

Oyster sauce.

TAKE half a pint of oysters, put them into a sauce pan with their own liquor, and two or three blades of mace; let them simmer till they are plump, then with a fork take out the oysters, strain the liquor to them, put them into the sauce pan again, with a gill of white wine hot, a pound of butter rolled in a little flour; shake the sauce pan often, and when the butter is melted, give it a boil up.

Muscle sauce made the same way is very good; but you must first put them into a stew pan covered close to open, and search that there be no crabs under the tongue.

A spoonful of walnut pickle in the butter makes the sauce good, or a spoonful of catchup. Horse-radish sauce may be made thus: melt your butter, scrape a good deal of horse radish fine, put it into the melted butter, grate half a nutmeg, beat up the yolk of an egg with one spoonful of cream, pour it into the butter, keep it stirring till it boils, then pour it directly into your bason.

Sauce for salmon, turbot, cod, &c.

MELT a sufficient quantity of butter thick, and stir into it the body of a lobster; then mince the meat of the lobster very fine, and put it in also; stew all together, and when done enough, pour it into a bason. Some make it of one half gravy, and the other melted butter and lobster.

To dress beef à la braise.

GET two or more ribs of beef, and take only the fleshy part of them next the chine, cutting off the long bones, and taking away all the fat; lard it with large pieces of bacon, seasoned with spices, sweet herbs, parsley, young onions, a little quantity of mushrooms and truffles, shred very small. When your beef is thus larded, bind it about with packthread, for fear it should break to pieces when you come to take it out of the stew pan, which must be bigger, or less, according to the size of your beef: cover the bottom of it with slices of fat bacon, and over that lay slices of lean beef an inch thick, well beaten, and seasoned with spice, herbs, onions, lemon peel, bay leaves, pepper, and salt; then put in the beef, observing to lay the fleshy side downwards, that it may the better take the taste of the seasoning. You must season the upper part of it as you did the lower, and lay over it, in like manner, slices of fat beef, and over them slices of bacon: this done, cover your stew pan, and close it well with paste all round the edge of your cover; then put some fire as well over as under it. While your beef is thus getting ready, make a ragout of veal sweetbreads, capons livers, mushrooms, truffles, asparagus tops, and artichoke bottoms, which you must toss up with a little melted bacon, moisten with good gravy, and thicken with a cullis made of veal and gammon of bacon. When you are ready to serve, take up your beef, and let it drain a little; then lay it in the dish in which you intend to serve it, and pour your ragout over.

Beef à la braise is sometimes served with a hash sauce, made in the following manner, viz. a little of the lean of a gammon of bacon, some young onions, a little parsley, some mushrooms, and truffles, shred all very small together, and tossed up with a little lard; moisten it with good gravy, and thicken it with the cullis last mentioned; and when you serve the beef, pour the sauce over.

Beef à la braise is made of all the pieces that grow next the chine, from the neck to the rump, as well as of the ribs.

A hash of raw beef.

CUT some thin slices of tender beef, and put them in a stew pan, with a little water, a bunch of sweet herbs, some lemon peel, an onion, with some pepper, salt, and some nutmeg; cover these close, and let them stew till they are tender; then pour in a glass or two of claret, and when it is warm, clear your sauce of the onion, herbs, &c. and thicken it with burnt butter. This is an excellent dish. Serve it hot, and garnish with lemon sliced, red-beet roots, capers, and such like.

Thin beef collops stewed.

CUT raw beef in thin slices, as you would do veal for Scotch collops, and lay them in a dish, with a little water, a glass of wine, a shallot, some pepper and salt, and a little sweet marjoram powdered; then lay another dish over that, having first put a thin slice or two of fat bacon among your collops, and set your mess so as to rest on the back of two chairs; then take six sheets of whited-brown paper, and tear it in long pieces, and then lighting one of them, hold it under the dish till it burns out, then light another and another, till all your paper is burnt; the stew will then be enough, and full of gravy. Some put in a little mushroom gravy, with the water, and other ingredients, which is a very good way.

Stewed beef steaks.

SEASON rump-beef steaks with pepper and salt, lay them in the pan, and pour in a little water, then add a bunch of sweet herbs, a few cloves, an anchovy, a little verjuice or vinegar, an onion, and a little lemon peel, with a little bit of butter, or fat bacon, and a glass of white wine. Cover these close, stew them gently, and when they are tender pour away the sauce,
and

and strain it; then take out the steaks and flour and fry them; and when you put them in the dish, thicken the sauce, and pour it over.

To fry beef steaks.

BEAT them well with a roller, and fry them with half a pint of ale; shred some onions small, mix it with salt, and a few crumbs of bread, and strew over them. When they are fried, take a little onion, a shallot, thyme, parsley, and savory, and chop them very small, add some grated nutmeg, then roll up a piece of butter in flour, shake it up very thick, and serve.

Beef steaks with oyster sauce.

HAVING steaks cut from the rump, or any other tender part, season them with pepper without salt, for that would make them hard; fry them, but keep them pretty constantly turning; when they are enough, salt them to your liking; then take the oysters from their liquor, and wash them with salted water to cleanse them from grit; let the liquor stand a little to settle, and pour off the clear part of it; then stew the oysters gently in their own liquor, with a little nutmeg, a clove or two, some whole pepper, and an anchovy. If you stew them too much they will be hard, which you must take care to avoid. When they are near enough, put a little white wine, and a piece of butter rolled in flour to thicken it.

To stew a leg of beef.

BREAK it, put to it two or three quarts of water, salt, whole pepper, and a bunch of sweet herbs, and let it stew for seven or eight hours; then pour out all, both meat and broth into a pan, and let it stand till the next day; then add a quart of ale, set it on the fire again, and let it boil about half an hour; then take it off, and put it in a dish with toasts upon it.

To fry a neat's tongue.

FIRST boil it, then cut it into thin slices, season it with nutmeg, cinnamon, and sugar, and dip your slices

of tongue into yolks of eggs, adding a little lemon juice; make some butter very hot in a frying pan, fry your tongue, and pour eggs by spoonfuls; and when they are done, serve them with white wine, butter, and sugar, well beaten together.

To boil a neat's tongue.

LET your tongue be salted three or four days, boil it in water, and serve it with brewis, with boiled turnips, and onions; run it over with beaten butter; dish it on carved sippets, with barberries, gooseberries, or grapes, and serve it with what sauce you please.

To fry neat's feet.

BOIL your neat's feet, blanch and split them; then fry them in clarified butter; or take out the bones, and fry them in butter with a little salt, and some strong broth; when you have fried them a little, put in some mint, thyme, and parsley, shred small, and some beaten pepper; beat the yolks of eggs, mutton gravy, vinegar, the juice of lemons, or orange, and nutmeg, pour this sauce over, and serve.

To bake ox cheeks.

BONE them, pick out the balls of the eyes, cleanse the mouth, soak them, wash out the blood, wipe them dry with a cloth, season them with salt, pepper, and nutmeg, and put them into an earthen pan with three or four large onions, mace and cloves; lay the jaw bones on the top of the meat, then put in half a pint of water, and half a pint of claret; cover the pan with coarse paste, and bake it. Serve it on fried greens, and run it over with beaten butter; but the common way is, in its own liquor.

To stew ox palates, lips, and noses.

BOIL, blanch, and cut them into bits about the bigness of a shilling; put them into an earthen pipkin with strong broth and white wine; add raw calves udders, veal sweetbreads, sausages, and sparrows or larks, or
other

other small birds, anchovies, or potatoes boiled; season with salt, two or three whole cloves, large mace, small pickled cucumbers; add also marrow, butter, grapes, barberries or gooseberries, and the yolks of hard eggs. Let all these stew together till tender, then serve upon toasts of French bread, and slices of lemon; you may thicken the broth with yolks of eggs strained with verjuice.

To roast or bake a bullock's heart.

LARD it with large slices of bacon, and make a stuffing of winter savory, stript thyme, parsley, some sewet, a couple of anchovies, salt, pepper, nutmeg, and grated bread, work all up with the yolks of a couple of eggs, and put it into the cavities of the heart; skewer it up close to keep in the stuffing, and place it in a deep dish, on a couple of skewers laid in the dish to keep it from burning; when baked enough, serve it with gravy sauce.

Mutton collops.

TAKE some mutton that is stale, yet sweet; take out the skin and sinews, and cut them small and thin, about the bigness of a crown piece, such a quantity as you think will be enough for your dish; put some butter in a stew pan, and lay your collops in, one after another, taking care to have them very thin, and put a little salt, pepper, spices, parsley, and green onions, chopped very fine, over them, with some truffles, or mushrooms; put your stew pan over a fire that is very quick, and stir them with a spoon; when you think they are done, dress them in the serving dish: then put in the pan a little cullis and gravy, and when it is boiled up, and a little thick, put in the juice of a lemon, run it over your collops, and serve them hot.

A barrico of mutton.

TAKE a neck, or loin of mutton, cut it into six pieces, season it with pepper and salt, and pass them off on both sides in a frying pan or stew pan; put to
them

them some good broth, a faggot of herbs, some diced carrots, or turnips, fried off, two dozen of chesnuts blanch'd, and three or four small lettuces; stew all this well together. You may put in half a dozen small, round, whole onions, and when very tender, skim off the fat well, and serve away. Garnish with forced lettuce, and turnips and carrots sliced.

Hind saddle of mutton.

HAVING cut off the two hind quarters of a sheep, and the knuckles, that it may fit even on a dish, take off the skin as neatly and as far as you can towards the rump, without taking it quite off, or breaking it; then take some lean ham, truffles, green onions, parsley, thyme, sweet herbs, pepper, salt, and spices, well chop-ped together, and strew it over your mutton, where the skin is taken off, then put the skin over neatly, wrapping it with paper well buttered, and tie it; put it to roast; and being roasted, take off the paper, and strew over crumbs of bread; when it is well coloured, take it off the spit, and dish it; put under an essence of ham, or a shalot sauce, and serve it hot for the first course.

To roast a leg of mutton.

PARE off all the skin as thin as you can, lard it with fat bacon, and put it down to the fire; when it is half-roasted, cut off three or four thin slices, and mince it with some sweet herbs; then put it into a sauce pan, with a ladleful of broth, half a pint of red wine, a little beaten ginger, a piece of butter, two spoonfuls of verjuice or vinegar, some pepper, a few capers, and the yolks of two hard eggs chopped small; let all stew a while; and when your leg of mutton is enough, dish it, and pour this sauce over it.

To boil a leg of mutton.

LARD your mutton with lemon peel and beet root, and boil it as usual. For sauce, take strong broth, white wine, gravy, oysters, anchovies, an onion, a faggot
got

got of sweet herbs, pepper, salt, and mace, and a piece of butter rolled up in flour. But capers in a sauce, and turnips and carrots usually accompany this dish.

To hash mutton.

CUT your mutton in little bits, as thin as you can, strew a little flour over it, have ready some gravy, (enough for sauce) wherein sweet herbs, onion, pepper, and salt, have been boiled; strain it, put in your meat, with a little piece of butter rolled in flour, a little salt, a shalot cut fine, a few capers, samphire, gerkins chopped fine, and a blade of mace; toss all together for a minute or two, have ready some thin toasted bread cut into sippets, lay it round the dish, and pour in your hash. Garnish with pickles and horse radish. A glass of red wine, or walnut pickle, is very good in a hash.

To roast a chine of mutton.

TAKE a chine of mutton, and having raised up the skin from the chine bone downwards, leave it hanging to the lower part; then take some slices of a lean gammon of bacon, seasoned with white pepper, cives, and parsley, spread them over the chine, lay barbs of bacon upon them, and turn the skin over them; put paper over your chine, tie it with tape or packthread, and roast it; when it is near enough, dredge it with crumb bread; put a ragout under, garnish with mutton cutlets, and serve it.

The same may be done with a quarter of mutton, or lamb.

To dress a neck of mutton.

LARD the neck with lemon peel, boil it in salt and water, and a bunch of sweet herbs: in the mean time, stew half a pint of oysters in half a pint of white wine, as much strong broth, and a little of their own liquor, put in two or three anchovies, two or three whole onions, some grated nutmeg, and a little thyme. Then take a little of the broth, and beat in it the yolks of three or
four

four eggs to thicken it; then dish it upon sippets, laying the oysters upon your meat. Garnish with lemon or barberries.

After the same manner you may dress a chine, leg, &c.

To stew a neck of mutton.

CUT your neck of mutton into steaks, season them with salt, pepper, and nutmeg, put them into a stew pan with as much water as will cover them, and let them stew, skimming them as there shall be occasion. In the mean time, parboil some cabbage, carrots and turnips, drain them well, and when your steaks are half-stewed, put in your roots and cabbage, also a handful of capers, of sweet herbs, spinach, and parsley shred, a handful each, with a couple of anchovies chopped; then brown a little butter, and shake into it a little flour, adding a ladleful of the broth; boil it up, pour it over the meat, and let all stew together a little while; when it is enough, lay sippets in the dish, put in your stew, squeeze in an orange or lemon or two, and serve it.

A neck or a loin of mutton in cutlets.

CUT all the steaks out, and hack them; season with salt, pepper, nutmeg, parsley, thyme, and marjoram, chopped small; strew over them some grated bread; wash them over with drawn butter, and lay them on white paper buttered, and made up like a dripping pan, that it may not boil over; then put them over a charcoal or wood fire; and for sauce, take gravy, white wine, two anchovies, with a little lemon or orange peel minced small, cut it into water; boil all up together, and stir in some butter; dish your cutlets, and pour your sauce over them.

To fry mutton cutlets.

CUT a neck of mutton bone by bone, and beat it flat with your cleaver; have ready seasoning, with grated bread, a little thyme rubbed to powder, shred parsley,

parsley, with grated nutmeg, and some lemon peel minced; flour and season your cutlets on both sides, and dip them in a couple of eggs beaten up with salt; put some butter in a frying pan, and when it is hot lay in your cutlets, and fry them brown on both sides. For sauce, take gravy, or strong broth, an onion, some spice, a bit of bacon, and a bay leaf, and boil them well; then beat it up with an anchovy, or some oysters, and a quarter of a pint of red wine, and pour over your cutlets. Garnish with pickled walnuts cut in quarters, barberries, samphire, pickled cucumbers, and sliced lemon.

To stew a loin of mutton.

CUT your loin into steaks, and put it into as much water as will cover it; when it is skimmed, put to it three or four onions sliced, with some turnips, whole cloves, and sliced ginger; being half-stewed, add sliced bacon, some sweet herbs minced small, and a little vinegar and salt; when ready, put in capers; dish your meat upon sippets, and pour over the liquor and ingredients. Garnish with barberries and sliced lemon.

Sheeps rumps with rice.

GET some sheeps rumps, clean and blanch them, and put them a-stewing in a good braise; when they are enough, take them out to cool; then take some rice well washed and picked, put it in a pot with some good fat broth, with an onion stuck with cloves, a little pepper and salt, and let it be well seasoned, and very thick; when it is done, put it to cool; then take the rumps, and put them round the rice as neatly as you can; do them round in eggs, and crumbs of bread over them. When you have done them all, take a frying pan with some hog's lard, put it over a stove, and when the fat is hot, put your sheeps rumps in it; let them be of a good color, and dish them with fried parsley round.

To roast a quarter of lamb.

ONE half being larded, dredge the other with small crumbs of bread, wrap it up in paper before you lay it
L down,

down, for fear it should burn; when it is almost roasted, dredge, as before, the part of it that is not larded, with crumbs of bread, adding to them some salt, and parsley shred small; make a brisk fire to brown it well, and serve it with juice of lemon and orange.

Lamb with rice.

TAKE a fore quarter of lamb, and roast it about three parts; take a pound of rice, and put it into two quarts of good broth, with two blades of mace, some salt, and nutmeg; stow it an hour, and take it off; put in the yolks of six eggs, and a pound of butter; then put your lamb in joints in the dish, and the rice over it; wash it over with eggs, and so bake it.

To fry a neck or loin of lamb.

CUT the ribs asunder, beat them with your knife, then fry them in a little ale; season them with a little salt, and cover them close with a plate; take them out of the pan with the gravy in them, and set them in a dish before the fire; clean your frying pan, put in half a pint of white wine, some capers, and the yolks of two eggs beaten with a little salt and nutmeg; add to this the liquor they were fried in; stir it with a spoon, all one way, till it is thick, then put in the lamb, and stir all together. Garnish with parsley and lemon, and serve it.

To dress a lamb's head in pottage.

TAKE the head, feet, and liver of a lamb, and young bacon; scald them, and then boil them all together in a large pot, in some broth; when they are boiled, and well seasoned, lay your pottage a-soaking with good broth and gravy, and put the lamb's head in the middle; bread the brains, and fry them thoroughly, then put them into their place again. Garnish your pottage with the feet, bacon, and liver. Thicken with a white culis made of crumb bread soaked in good broth, a score of sweet almonds, and the yolks of three hard eggs, pounded and strained, well soaked, and seasoned with the juice of lemon; then serve it.

To

To stew a lamb's head.

TAKE out the brains, and make a pudding of them; boil them, and when they are cold, cut them into bits; then mince lamb and beef sweet together, add to it some grated bread, season with salt, pepper, and sweet herbs minced small, add four or five raw eggs. Fill the lamb's head with these; then stew it in a stew pan with some strong broth, and make balls of the remainder of your minced meat.

To fry lamb stones.

PARBOIL, and mince them small; fry them in sweet butter, and strain them with some cream, pepper, and beaten cinnamon; when strained, put to it some grated cheese, then fry them; and serve them with sugar and rosewater.

The two hind quarters of lamb with sweet herbs.

TAKE the hind quarters of lamb, and raise the skin without breaking it, so as it may stick on the side, without taking it off, beginning at the knuckle; take some scraped bacon, parsley, and chibbol, cut small, seasoned with salt, pepper, sweet herbs, spice, a bit of butter, and mushrooms; the whole being well minced and mixed together, put it between the skin and the flesh of your lamb, tie up the skin, to keep in the stuffing, and spit your hind quarters with slices of bacon and paper round: your lamb being roasted, take off the slices of bacon and paper, strew some crumbs of bread over it, and let it roast a little more, to get a color; dish it with gravy and cullis, mixed together, with some shallots cut small, a little pounded pepper, and orange juice. This is served hot in the first course.

You may likewise lard these hind quarters, and do them in a large stew pan.

Loin of veal à la braise.

HAVING parboiled your veal, lard it with large lardoons, seasoned with pepper, salt, and nutmeg. Gar-

nish the bottom of an oval stew pan with slices of bacon and veal, seasoned with salt, pepper, sweet herbs, and spices, minced parsley, slices of onions, carrots, parsnips, and lemon; then lay in your loin of veal, the kidney side uppermost, season it over as under, cover it in like manner with slices of veal and bacon; and having covered your stew pan very close, stew it with fire over and under. When it is enough, drain it well, then lay it in a dish, pour upon it a ragout of veal sweetbreads, cocks combs, mushrooms, morels and truffles, or cucumbers, or lettuce. Serve it for the first course.

To boil a leg of veal and bacon.

LARD your leg of veal all over with pretty large lardoons of bacon, and lemon peel, and boil it with a piece of middling bacon; when the bacon is enough cut it into slices, season them with dry sage and pepper mixed together. Dish the veal, lay the bacon round it, strew it over with parsley, and serve it with green sauce in saucers. This green sauce you may make as follows; beat two or three handfuls of sorrel in a mortar, with a couple of pippins quartered, and put to it vinegar and sugar. Or take a couple of handfuls of sorrel, pound it in a mortar, squeeze out the juice, and put it in a pipkin, with a little drawn butter and sugar, and grated nutmeg. Warm it, and pour it on your veal and bacon.

To boil a leg of veal.

STUFF it with beef sewet and sweet herbs chopped, seasoned with salt and nutmeg, and boil it in water and salt; then take some of the veal, and put to it some capers, currants, whole mace, a piece of interlarded bacon, two or three whole cloves, some artichoke suckers boiled; and put in beaten butter, boiled marrow, some mace, and pieces of pears. Then take sorrel, sage, sweet marjoram, thyme, and parsley; mince them coarsly, and bruise them with the back of a ladle; put these into your broth to make it green, and give them
a wamble

a wamble or two, then your other materials, some barberries, or gooseberries, beaten butter, and lemon.

Scotch collops.

PREPARE a fillet of veal, and cut it into thin slices; then cut off the skin and fat, lard them with bacon, and make three pints of gravy, as for soup; flour your collops and fry them brown, and lay them by; then take a quarter of a pound of butter, and put it into a deep stew pan; let it melt, and strew in a handful of flour, shaking and stirring it till it is brown; then put in the gravy, and one whole small onion, a bunch of herbs, which must be soon taken out; let it boil a little, and put in the collops to stew half a quarter of an hour; put in balls of forced meat, ready fried; beat the yolks of two eggs, break them into six ounces of butter, and a little vinegar; take up a little liquor out of the stew pan and mix with it, then pour all in, and shake them well together; take out the collops, and lay them on the dish; let the sauce thicken a little more, and pour it over the meat: you may add fried bacon, mushrooms, and palates, with the juice of a lemon.

Stuffing for veal.

A little beef sewet, a little fat bacon, the yolk of a hard egg, a little lean veal or mutton scraped, some raspings of bread, a little thyme, parsley, and green onions, pepper, salt, and nutmeg, a little bit of sweet basil, and a little cream.

To make forced-meat balls,

GET veal and beef sewet, of each a pound, and a bit of bacon; shred all together, beat it in a mortar very fine, then season it with sweet herbs, pepper, salt, cloves, mace, and nutmeg; and when you roll it up to fry, add the yolks of two or three eggs to bind it. You may add oysters, or marrow, at an entertainment.

To

To stew veal.

HAVING cut your veal into small pieces, season them with salt, whole pepper, an onion, lemon peel, mace, and two or three shalots; stew all in water, or port wine, with a little butter; when your meat is stewed enough, put in some yolks of eggs beaten, give them a wamble or two, dish them, and serve.

To stew a knuckle of veal.

LET the pot or sauce pan be very clean, and lay at the bottom four clean wooden skewers; wash and clean the knuckle very well, then lay it in the pot, with two or three blades of mace, a little whole pepper, a little piece of thyme, a small onion, a crust of bread, and two quarts of water; cover it down close, make it boil, then only let it simmer for two hours, and when it is enough take it up, lay it in a dish, and strain the broth over it.

To fry veal.

YOUR veal, either raw or roasted, must be cut into slices, flour them, salt them, beat up an egg, strip some thyme and put to it, season on both sides; make sewer boiling hot in a frying pan, put in your slices of veal; turn it but once in the frying pan; when it is enough, take it up, clear the fat out of the pan, and fry thin slices of bacon to garnish the dish. Serve with gravy sauce or butter.

To boil a shoulder of veal.

HALF boil it in water and salt, then slice off the greatest part of it, and save the gravy; then take the sliced meat, and put it in a pot, with some of the broth that boiled it, a little grated bread, oyster liquor, vinegar, bacon sliced thin, a pound of sausages out of their skins, made into balls, and rolled in the yolks of eggs, large mace, and nutmeg; let all stew about an hour, then put in a pint of oysters, some sweet herbs and a little salt; then take the bone of veal, and broil it, and dish it; add to your liquor a piece of butter, and
some

some minced lemon, with the rind of a shalot or two, sliced, and pour it over; then lay on it some fried oysters. Garnish your dish with barberries and sliced lemon, and serve it.

To hash a calf's head.

YOUR calf's head being slit, cleaned, half-boiled, and cold, cut one side into thin slices, and fry it in a pan of butter; then having a sauce pan on the stove, with a pint of gravy, a pint of strong broth, a quarter of a pint of claret, as much white wine, a few savory balls, a pint of oysters, lambs stones and sweetbreads boiled, blanched and sliced, mushrooms and truffles, two or three anchovies, two shalots, and a faggot of sweet herbs, tossed up and stewed together, season it with nutmeg, mace, pepper, and salt; then scotch the other side across and a-cross; flour, baste, and broil it. The hash being thickened with brown butter, put it in the dish, lay about it fried balls, and the tongue sliced and larded with bacon and lemon peel; then fry, in batter of eggs, sliced sweetbreads, carved sippets, and oysters; lay in the head, place these about the dish, and garnish it with sliced orange.

To roast a calf's head.

GET a calf's head with the skin on, scald it, and boil it an hour and a half; when cold, lard it with lemon-peel, and then spit it; when enough, make a good savory sauce, as you do for a hashed head, and put into it forced-meat balls, fried sweetbreads, eggs, claret, a little bacon, some truffles and morels, mushrooms, oysters, and a little lemon juice; mix all well together, with the sauce, and pour it over the head. It may be done as well with the skin off, as it comes from the butcher's.

To boil a calf's head.

TAKE out the bones, and have in readiness palates boiled tender, yolks of hard eggs, oysters scalded, and forced meat; stuff all this into the head, and tie it up
close

close in a cloth; boil it three hours, and make a strong gravy for sauce. Garnish with fried bacon.

To boil calves tongues.

BOIL them tender, peel, and lard them with lemon peel and fat bacon; then lay them down to the fire, and half roast them; then put them into a sauce pan, with red wine, whole spice, sliced lemon, and a little salt; boil all together, and serve on toasts. Thus you may do sheeps tongues.

To fry veal sweetbreads.

HAVING blanched and cut each sweetbread in three or four pieces, lay them in a dish with an onion cut in slices, some whole cives, a bay leaf, salt, pepper, two or three cloves, and juice of lemon; let them marinate in this for two hours; mean while, make a batter as follows: put into a pan one handful of flour with a little salt, beat it into batter with fair water, and one egg; melt as big as a walnut of butter, and add to it: take care it be neither too thick, nor too thin. Take the sweetbreads out of the marinade, or pickling, and having dried them well between two napkins, put them into the batter; heat some hog's lard in a frying pan, and put in your sweetbreads, one by one, draining them well from the batter; when they are fried brown, take them up and drain them; then fry some parsley; lay a napkin in a dish, place your sweetbreads upon it, and the fried parsley in the middle. Serve them in plates, or little dishes.

To roast a calf's liver.

LARD your liver well with large slices of bacon, fasten it on the spit, roast it at a gentle fire, and serve with good veal gravy.

Calves chitterlings or andouilles.

TAKE some of the biggest calf's guts, cleanse them, cut them in pieces proportionable to the length of the puddings you design to make, and tie one end of these pieces;

pieces; then take some bacon, with a calf's udder and chaldron blanched and cut in dice or slices; put them in a stew pan, and season with fine spice pounded, a bay leaf, some salt, pepper, shalot, cut small, and about half a pint of cream; toss it up, then take off the pan, and thicken your mixture with four or five yolks of eggs, and some crumbs of bread; fill up your chitterlings with the stuffing, keep it warm, and tie the other ends with packthread; then blanch and boil them like hog's chitterlings, and let them grow cold in their own liquor. Before you serve, boil them over a moderate fire, and serve them pretty hot. This sort of andouilles, or puddings, must be made in summer, when hogs are seldom killed.

To pickle pork.

BONE your pork, cut it into pieces of a size to lie handsomely in the pickling tub, or pan, and rub every piece well with salt petre; then take common salt, and bay salt, of the last half the quantity of the former, and rub the pieces well again with these; put salt at the bottom of the vessel, and lay in the pieces one upon another, as close as you can; cover every piece with salt, and fill the hollow places on the sides with salt likewise; and as the salt melts on the top, strew on more; thus ordered, it will keep a great while.

To broil pork steaks.

TAKE a loin of pork, cut off the skin, and some of the fat; then cut off the steaks very thin, and beat them with your cleaver, as broad and as thin as you can; season them with salt and sage shred fine; then lay them on your gridiron, and season the other side. Let your sauce be drawn butter, vinegar, and mustard; when they are ready dish them, and put the sauce over.

Chine or leg of pork roasted and stuffed.

TAKE a leg, or chine, and make a stuffing with sage, parsley, thyme, the fat leaf of the pork, eggs, and crumbs of bread; season with pepper, salt, nutmeg, and shalot,

M

and

and stuff it thick; then roast it gently, and when a quarter roasted, cut the skin in slips. Make your sauce with lemon peel, apples, sugar, butter, and mustard.

To broil melts.

TAKE the largest and freshest hogs melts, sew them up on each side, and at one end, stuff them with sage and onion cut small, seasoned with salt and pepper; then sew up the other end, and lay them on to broil over a moderate fire. Serve them with drawn gravy, with or without claret, having first drawn out the threads.

To dress hogs feet and ears.

WHEN you have cleaned them well, put them into a baking pan, with a bay leaf, a large onion, and as much water as will cover them; season with salt and pepper, and bake them; keep them in this pickle till they are wanted; then take them out, and, cutting them in handsome pieces, fry them; and take for sauce three spoonfuls of the pickle, shake in some flour, a piece of butter, and a spoonful of mustard; lay the ears in the middle of the dish, the feet round, and pour the sauce over.

To pickle pigs feet and ears.

TAKE your feet and ears single, wash them well, split the feet in two, and put a bay leaf between every foot; put in almost as much water as will cover them. When they are well soaked, add cloves, mace, whole pepper, ginger, coriander seed, and salt, discretionally; put to them a bottle or two of Rhenish wine, according to the quantity you do, half a score bay leaves, and a bunch of sweet herbs; let them boil softly, till they are very tender; then take them out of the liquor, lay them in an earthen pot, and strain the liquor over them; when they are cold, cover them down close, and keep them for use. You should let them stand to be cold; then skim off all the fat, and afterwards put in the wine and spice.

They

They eat well cold; or, at any time, heated in the jelly, and thickened with a little piece of butter rolled in flour, make a very pretty dish. Or heat the ears, and take the feet clean out of the jelly; roll them in yolk of egg, or melted butter, and then in crumbs of bread, and broil them; or fry them in fresh butter; lay the ears in the middle, and the feet round, and pour the sauce over: or you may cut the ears in long slips, which is better; and if you chuse it, make a good brown gravy to mix with them, of a glass of white wine, and some mustard, thickened with a piece of butter rolled in flour.

A pig roasted.

PUT in the belly a piece of bread, some sage, and parsley chopped small, and some salt; sew up the belly, spit, and roast it; when warm thorough, rub it all over with a feather dipt in oil, or a piece of butter on paper, to prevent its blistering; when enough, cut off the ears and the under jaws, and lay round your dish; make a sauce with the brains, thick butter, gravy, and vinegar, and lay under: make currant sauce in a cup.

To boil a pig.

TAKE a young sucking pig, lay it round with the tail in the mouth, put it into a pot of water, and throw in a good handful of salt; put in a bunch of sweet marjoram, winter savory, thyme, and rosemary; when the pig is half boiled, take it up, and flay off the skin; then cut it into quarters, and lay it in a stew pan with currants, and mace: when stewed enough, take up, lay sippets in the dish, the pig on them, and pour the afore-said ingredients over.

Different sauces for a pig.

WHEN you put only a crust of bread in a pig, you should have a little dried sage rubbed, which is to be mixed with the gravy and butter. Some love bread sauce in a bason, made thus: Take a pint of water, put

in a good piece of crumb of bread, a blade of mace, and a little whole pepper; boil it for about five or six minutes, and then pour the water off; take out the spice, and beat up the bread with a good piece of butter. Some boil in the above a few currants, a glass of wine, and a little sugar. Others take half a pint of good beef gravy, and the gravy of the pig, with a piece of butter rolled in flour, two spoonfuls of catchup, and boil them all together; then take the brains of the pig and bruise them fine, with two eggs boiled hard and chopped; put all these together, with sage in the pig, and pour into your dish. This is very good sauce. When you have not gravy enough from your pig with the butter for sauce, add to it about half a pint of veal gravy, or stew the petit toes, and take as much of that liquor as will do for sauce mixed with the other.

To make Oxford sausages.

CHOP the lean of a leg of pork or veal, small, with four pounds of butter or beef sewet; then season the meat with salt, three quarters of an ounce of pepper, half the quantity of cloves and mace, and a good handful of sage chopped small: mingle all these well together; then take the yolks of ten eggs, and the whites but of seven, and temper them well with the meat; and as you use them roll them out, with flour, if you please; make butter boiling hot in a frying pan, and fry them brown; then eat them with mustard.

To make common sausages.

TAKE three pounds of nice pork, fat and lean together, without skin or gristles, chop it as fine as possible, season it with one tea spoonful of beaten pepper, two of salt, and some sage shred fine, about three tea spoonfuls; mix well together; have the guts very nicely cleaned, and fill them, or put them down in a pot, so roll them of what size you please, and fry them. Beef makes very good sausages.

To make fine sausages.

TAKE six pounds of good pork, free from skin, gristles and fat, cut it very small, and beat it in a mortar till it is very fine; shred six pounds of beef sewet, free from all skin, as fine as possible; take a good deal of sage, wash it very clean, pick off the leaves, and shred it very fine; then spread your meat on a clean dresser, or table, and shake the sage all over, about three large spoonfuls; shred the thin rind of a middling lemon very fine, and throw over, with as many sweet herbs, when shred fine, as will fill a large spoon; grate two large nutmegs, and throw over, with two tea spoonfuls of pepper, and a large tea spoonful of salt; then throw over the sewet, and mix all well together; put it down close in a pot; when you use them, roll them up with as much egg as will make them roll smooth. Make them the size of a sausage, and fry them in butter, or good dripping. Be sure it be hot before you put them in, and keep rolling them about. When they are thorough hot, and of a fine light brown, they are enough. You may chop this meat very fine, if you do not like it beat. Veal eats well done thus, or veal and pork together. You may clean some guts, and fill them with the above meat.

To make Bologna sausages.

TAKE bacon, fat and lean together, beef, veal, pork, and beef sewet, of each a pound, cut them small, and chop them fine; take a small handful of sage, pick off the leaves, chop it fine, with a few sweet herbs; season pretty high with pepper and salt; and having a large gut, fill it; then set on a sauce pan of water, and when it boils, put the gut in, but prick it to prevent bursting. Boil it softly an hour, then lay it on clean straw to dry. They will keep good a year.

To fry sausages.

TAKE half a pound of sausages, and six apples; slice four about as thick as a crown, cut the other two in quarters,

quarters, fry them with the sausages of a fine light brown, lay the sausages in the middle of the dish, and the apples round. Garnish with the quartered apples.

Stewed cabbage and sausages fried is a good dish; or heat cold peas pudding in the pan, lay it in a dish, heap it in the middle, and lay the sausages all round thick, up edge ways, and one in the middle at length.

To roast a haunch of venison.

MAKE up a substantial fire before you lay it down; then baste and flour it, and with very fine skewers fasten a piece of veal caul over the fat part; but if this cannot be had, the white of an egg, or paper well buttered, will serve. A haunch of twelve pounds weight will take up three full hours to be well roasted. Your sauce may be gravy, with claret in it. The usual sauce is jelly of currants made hot.

To roast a shoulder, or other joint of venison.

LARD it with large lardoons of bacon, seasoned with salt, pepper, nutmeg, and cloves beaten; then lay it for three or four hours in a marinade of white wine, salt, verjuice, three or four bay leaves, slices of lemon, and a faggot of sweet herbs; then spit it, roast it at a gentle fire, and baste it with its own pickle; put some good cullis into the dripping to bind it, add white pepper, verjuice, or juice of lemon, vinegar, and capers, and lay your venison in this sauce just before you serve it.

A civet of venison.

TAKE a breast or neck, cut it in cutlets, and when it is almost boiled, take a stew pan, and brown in it half a pound of butter, and as it browns, add a quarter of a pound of flour, little and little, till the brown be of a good color, but be sure not to burn it; then add half a pound of sugar, and as much claret as will make it of the thickness of a ragout. When you are going to serve it, put in the venison, and toss it three or four times; and serve with the juice of lemons.

To keep venison all the year.

A haunch of venison being parboiled, season it with two nutmegs, a spoonful of pepper, and a good quantity of salt, mingle them all together, then put two spoonfuls of white-wine vinegar, and having made the venison full of holes, as you do when it is larded, put the seasoning in at the holes; then put the venison in a pot, with the fat side downwards, cover it with two pounds of butter, then close up the pot with coarse paste, and bake it; when you take it out of the oven take away the paste, and lay a round trencher, with a weight on the top of it, to keep it down, till it be cold; then take off the trencher, and lay the butter flat upon the venison; then cover it close with strong white paper. Choose a pot narrow at the bottom, for it must be turned upon a plate, and stuck with bay leaves, when it is to be eaten.

Boiled venison.

HAVING a haunch of venison, salt it well, and let it remain a week; then boil it, and serve it with cauliflowers, cabbages, some turnips cut in dice, and boiled in a net, and tossed up with butter and cream; or else have some of the yellow French turnips cut in dice, and boiled as before; or you may add some red-beet roots cut in dice, and buttered in the same manner. Place these regularly, and they will afford a pleasant variety both to the eye and to the taste.

To broil venison.

CUT half a haunch of fat venison into slices, about half an inch thick, salt them, and broil them over a brisk fire; when they are pretty well soaked, bread them, and serve them in gravy.

You may broil a chine raw the same way, or a whole haunch or side; or you may first boil it in water and salt, then broil it, and dredge it with bread; and serve it with gravy, vinegar and pepper.

To

To make venison semey.

BOIL your venison, take it up, and having made a sweet paste of a brown loaf, grated fine, a pint of white wine, two pounds of sugar, and an orange peel minced small, season it with salt and nutmeg, and mix all well together with your hand; then wrap your venison up in it, set it into the oven for about an hour, and when it is baked, serve it with Rhenish or white wine, boiled up with sugar and spice, and scrape sugar over it.

To stew venison.

CUT your venison into slices, put it into a stew pan, with a little claret, a sprig or two of rosemary, half a dozen cloves, a little vinegar, sugar, and grated bread; and when these have stewed some time, grate in some nutmeg, and serve it.

Venison may be harricoed after the same manner as mutton.

To recover venison when it stinks.

TAKE as much cold water in a tub as will cover it a handful over, and put in a good deal of salt, and let it lie three or four hours; then take out your venison, and let it lie as long as before in hot water and salt; then have a crust in readiness, take it out, dry it very well, season it with pepper and salt pretty high, and put it in your pasty. Do not use the bones of your venison for gravy, but get fresh beef, or other bones.

Venison in a vet.

GET your venison cut into pieces the bigness of a shoulder of a hare, lard them with thick bacon, and season with salt and pepper; then put them in a stew pan with broth, white wine, a bunch of sweet herbs, salt, pepper, nutmeg, bay leaves, and green lemon slices; the whole being stewed, thicken your sauce with cullis, put in a dash of vinegar, and serve it for a first course.

To make a pretty dish of a breast of venison.

TAKE half a pound of butter, flour your venison, fry it of a fine brown on both sides, take it up, and keep it hot covered in the dish; then take some flour, and stir it into the butter till it is quite thick and brown (but take care not to burn it), with half a pound of lump sugar beat fine, as much red wine as will make it of the thickness of a ragout, and the juice of a lemon; then give it a boil up, and pour it over the venison. Send the dish to table without garnishing.

To dress tripe.

HAVING made a sauce with beaten butter, gravy, pepper, mustard, and vinegar, rub the dish with a clove of garlic; and after your tripe is fried, put it in, run the sauce over it, with a little bruised garlic amongst it, and sprinkle a little vinegar on the tripe.

To fry tripe.

HAVING cut your tripe into small pieces, three or four fingers long, dip them in the yolk of an egg, with some fine crumbs of bread, and fry them of a brown color; when done, lay them in a dish to drain; have ready another dish to send them to table; and serve with butter alone in one bason, and butter with mustard in another.

To boil tripe.

CUT your tripe as before, and set on some water in a stew pan, with two or three onions cut small, and some salt; put in the tripe soon after it boils, and let it boil near a quarter of an hour. It is generally sent to table with the liquor in the dish, together with the onions; some throw a bunch of sweet herbs into the water, and a piece of lemon peel. Serve with butter, &c. as for fried tripe.

To preserve meat without salt.

WET a napkin in white-wine vinegar, wring it out, and wrap the meat in it. It will keep a fortnight, or longer, in hot weather.

To roast a Turkey.

THE best way to roast a turkey is, to loosen the skin on the breast, and fill it with forced meat made thus: take a quarter of a pound of beef sewet, as many crumbs of bread, a little lemon peel, an anchovy, some nutmeg, pepper, parsley, and a little thyme, chopped and beat all well together, and mixed with the yolk of an egg; when you have no sewet, butter will do. Or, you may make your forced meat thus: spread bread and butter thin, and grate some nutmeg over it; when you have enough, roll it up, and stuff the breast of the turkey; then roast it of a fine brown; and be sure to pin some white paper on the breast till it is near enough. You must have good gravy in the dish; and bread sauce, made thus: take a good piece of crumb, put it into a pint of water, with a blade or two of mace, two or three cloves, and some whole pepper (and an onion if you please); boil it up five or six times; then with a spoon take out the spice, and pour off the water; then beat up the bread with a good piece of butter and a little salt. Or, take half a pint of oysters, strain the liquor, put the oysters with the liquor into a sauce pan, with a blade or two of mace, and let them just plump; then pour in a glass of white wine; let it boil once, and thicken with a piece of butter rolled in flour; serve this in a bason by itself, for some persons do not love oyster sauce. This sauce is good either with boiled or roasted turkies or fowls. Garnish with lemon.

A young turkey with oysters.

PICK your turkey, draw, and singe it neatly; cut the liver of it into bits, and put it into a stew pan, together with a dozen oysters and a bit of butter, seasoned with salt, pepper, sweet herbs, all-spice, mushrooms, parsley and chibbol; let it be a moment over the fire, then mince the whole, stuff your turkey with it, and let it be blanched a little; spit it, and tie barbs or slices of bacon, and paper over. Meanwhile have a ragout
ready

ready for your turkey, made thus: take three dozen of oysters, and blanch them in boiling water, drain them, take off the beard, then put in your stew pan some essence of ham, and set it a-boiling; skim off the fat, taste it, and put this, with your oysters, into another pan. When your turkey is roasted, dish it, and put your ragout over, with the juice of a lemon; let it be relishing, and serve it hot for a first course.

To stew a turkey.

TAKE a young turkey, fill the skin on the breast with forced meat, and lard it on the sides with bacon; put into the belly half a shalot, two anchovies, and a little thyme shred small; brown it in a pan with a little butter: when it is very brown, put it in a stew pan, with strong gravy, some white wine or claret, two or three anchovies, some mace, sweet herbs, and a little pepper; let it stew till it is thoroughly enough; then thicken the liquor with butter and eggs; fry some French loaves dipped in cream or milk, after the top and the crumb is taken out; then fill them with stewed oysters, or shrimps, or cockles; and with them likewise garnish the dish, or with sliced lemon.

This way suits well with either a fowl, goose, or duck.

Fowls with oysters.

SINGE, pick your fowls, and gut them; cut the livers into bits with a dozen oysters, and a bit of butter; season with pepper, salt, sweet herbs, fine spice, champignons, parsley, and green onions; put all into a stew pan for a moment over the fire; then put all together into the bellies of your fowls; blanch them, and in spitting, cover them with slices of bacon, and a sheet of paper; keep a ragout of oysters in readiness for the time your fowls are dressed, and make your ragout thus: take three dozen of oysters, blanch them in boiling water, put them in a colander to drain, and take off the beards and hard in the middle; put in a stew pan

a ladleful of ham cullis, or as much of the liquor the oysters were blanched in as you think fit: if you have but one fowl, there need not be so much of it: put it over the fire, skim off the fat, and taste it; then put your oysters in, changing your stew pan; when your fowls are done, put your ragout over them, with the juice of a lemon, and let it be relishing, and serve your fowls up for an entry.

A fowl à la braise.

WHEN you have picked and gutted a fowl, truss the legs inside the belly, and lard it with thick bacon, the bigness of the half of a small finger; season with pepper and salt, sweet herbs, and fine spices; then lard your fowl, and bind it with packthread; then take a long deep stew pan, put in it some slices of bacon and veal, and put your fowl into it, seasoned with pepper and salt, sweet basil, thyme, bay leaves, onions, and a crumb of garlic; continue to cover it with slices of bacon and veal, and moisten it with a glass of wine, and one or two ladles full of broth; stew it, fire under and over; being done, dish it, putting either a minced sauce over it, a ragout of sweetbreads of veal, cocks combs, and champignons, a cullis of ham, or a ragout of oysters: all which depends on the fancy of the cook, if only it have a good taste. Serve it hot.

Hen or pullet roasted.

TAKE either a hen or pullet, full of eggs, draw, and roast it; when enough, cut it up, shred the brawny part in small slices, and leave the wings, legs, and rump whole; stew all in the gravy, with some salt, and a minced lemon; being enough, lay the meat in the middle of the dish, with the legs, wings, and rump about it; and garnish the dish with oranges and lemons quartered.

A bask of fowls.

LET your fowls be ready dressed, take off the white, cut the same into small square pieces, and put it in a
stew

stew pan; boil the carcasses in a little broth, which strain, and put your pieces of fowl, cut into small squares, in it; set it over the fire, add to it a bit of butter rolled in flour, a little pepper and salt, and if there be occasion, the juice of a lemon; dish it, garnish it with small pieces of bread fried, and serve it hot.

To boil pullets with oysters.

BOIL three pullets in water and salt, with a piece of bacon; for sauce draw up a pound of butter, with a little white wine, strong broth, and a quart of oysters; then put the pullets in a dish, cut the bacon, and lay it about them with some fried sausages, and garnish with sliced lemon.

Chickens with sweet herbs roasted.

YOUR chickens being neatly dressed, rasp some bacon and a little ham, hash them well with parsley, young onions, and the livers of chickens hashed, season with pepper and salt; mix all together, and put it in the bodies of your chickens. Observe to fasten them always at both ends; let them do in a stew pan with a bit of butter, whole parsley, and young onions whole; spit and wrap them with barbs of bacon and sheets of paper, and put them to roast slowly. When they are done, take them off, and unbarb them, and dress them neatly in their dish, throw an essence of ham on them, and serve them hot for a first course.

To broil chickens.

SLIT them down the back, season them with salt and pepper, and lay them at a great distance on a very clear fire; and let the inside lie next the fire, that the fleshy side be not scorched nor discoloured: when they are half done, you may turn them often; that they may be crisp, strew on some raspings of a French roll, it must be finely grated. Shred parsley and melted butter, is a good and ready sauce: or, you may take a large handful of sorrel, dip it in scalding water, then drain it,

it, and have ready half a pint of strong broth or gravy, a shalot shred small, a little thyme, a little parsley, and a bit of burnt butter to thicken it; lay the sorrel in heaps, and pour the sauce over it. Garnish with sliced lemon.

Chickens hashed.

BOIL them in water and salt; then take a good quantity of turnips, cut them in slices, and after cut them like lard an inch long, but small, put them in a stew pan with a pound of butter, three or four spoonfuls of strong broth, with a little white-wine vinegar, some pepper, ginger, mace, sugar and salt, and let them stew leisurely about two hours; being enough, put them on sippets, running them over with butter, cream, and yolks of eggs, beaten up together.

To boil chickens and asparagus.

TAKE some chickens, force them with a good forced meat, and boil them white; cut your asparagus about an inch long, and parboil them in water, into which put a little butter and flour; when parboiled, drain it; then dissolve a little butter and salt gently in a stew pan, being careful that it does not become brown; then put a little minced parsley and cream, some salt, nutmeg, pepper, and a faggot of fennel to the asparagus; stew it over a gentle fire, squeeze a lemon over the chickens, and pour over them the asparagus (taking the fennel away) with the butter they were stewed in.

To stew chickens.

WHEN you have quartered your chickens, put them into wine and water, but let there be more wine than water, and stew them till they are tender; then add a good quantity of butter, a bunch of sweet herbs, some large mace, and a manchet rasped in to thicken it; season with salt, pepper, and nutmeg, and add some parsley and sage, if you approve of them; beat some yolks

yolks of eggs well with the juice of a lemon in the sauce, and lay marrow on the top of your chickens. Garnish with parsley and sliced lemon, and serve them.

To fry chickens.

TAKE four chickens, boil them almost enough, and then cut them in pieces; take the juice of spinach, and put it to the yolks of eight eggs, with some shred parsley, and a grated nutmeg; your stew pan being hot, with clarified butter, dip in your pieces of chickens into the green batter, and fry them gently on both sides; then put to them a sauce of Rhenish wine, beaten with three yolks of eggs, some parsley boiled and minced, and a lemon cut in dice; keep them stirring till they boil; then cut sippets, put the pieces of chickens upon them, and pour the sauce over.

To stew a duck wild or tame.

GET a stew pan, put at the bottom of it slices of bacon and beef; add some parsnips, carrots, onions sliced, slices of lemon, a few savory herbs, with pepper, salt, and cloves; then put in your duck, and cover it; when stewed enough, take it up, and make a ragout of lambs sweetbreads, with cocks combs, truffles, mushrooms, and artichoke bottoms; toss up all this in melted butter, and pour on the duck.

To boil a tame duck.

PARBOIL the duck, chop an onion and a handful of parsley together, put them into a stew pan with strong mutton broth, a turnip cut and parboiled till the rankness is taken away, endive picked and washed, and barberries; then put in half a pound of butter, and a little verjuice: boil all together, stirring till it is enough. Serve it with the turnip, large mace, pepper, and a little sugar.

To dress a duck with green peas.

PUT a deep stew pan over the fire, with a piece of fresh butter, singe your duck and flour it, turn it in the

the pan two or three minutes, then pour out all the fat, but let the duck remain in the pan; put to it half a pint of good gravy, a pint of peas, two lettuces cut small, a small bundle of sweet herbs, and a little pepper and salt; cover close, and let them stew for half an hour; then give the pan a shake; when they are near done, put in a little nutmeg grated, with a very little beaten mace, and thicken either with a piece of butter rolled in flour, or the yolk of an egg, beat up with two or three spoonfuls of cream; shake it all together for three or four minutes; take out the sweet herbs, lay the duck in the dish, and pour the sauce over. Garnish with boiled mint chopped, or otherwise.

To roast a sea duck.

BASTE it, while roasting, with butter and salt; and make sauce for it with the liver, minced very small, put into the dripping, with salt, pepper, nutmeg, mushrooms, and juice of orange.

A cullis of ducks.

ROAST a duck, and pound it in a mortar; then having some gammon fried brown, put these into a pot with a handful of lentils, season with a clove of garlic, three or four cloves, some cives, and savory; let them stew all together; after stewing some time, pound them with the flesh of the duck, and toss them up in a stew pan with melted bacon; put in some veal gravy to give it a pale color, and strain it for use.

To stew gibblets.

LET them be scalded and picked; break the two pinion bones in two, cut the head in two, and cut off the nostrils; cut the liver in two, the gizzard in four, the neck in two; slip the skin off the neck, and make a pudding with two hard eggs chopped fine, the crumb of a French roll steeped in hot milk two or three hours; then mix it with the hard egg, a little nutmeg, pepper, salt, a little sage chopped fine, a very little melted butter,

butter, and stir it together; then tie one end of the skin, fill it with the ingredients, and tie the other end tight, and put all together into a stew pan, with a quart of good mutton broth, a bundle of sweet herbs, an onion, some whole pepper, mace, two or three cloves tied up loose in a muslin rag, and a very little piece of lemon peel; cover them close, and let them stew till quite tender; then take a small French roll toasted brown on all sides, put it into the stew pan, give it a shake, and let it stew till there is just gravy enough to eat with them; then take out the onion, sweet herbs, and spice; lay the roll in the middle, cut the pudding into slices and lay it round with the gibblets, and then pour the sauce over all.

To roast pigeons.

TAKE parsley clean washed and chopped, with pepper and salt rolled in butter, and fill their bellies; tie the neck end close, so that nothing can run out; put a skewer through the legs, have a little iron on purpose, with six hooks to it, and on each hook hang a pigeon; fasten one end of a string to the chimney, and the other end to the iron (this is what is called the poor man's spit); flour, and baste them with butter; turn them gently to avoid hitting the bars; they will roast nicely, and be full of gravy. Take care not to lose any of the liquor; you may melt a very little butter, and put into the dish; your pigeons ought to be quite fresh, and not too much done, for then they will swim in their own gravy, and a very little melted butter will do.

When you roast them on a spit, all the gravy runs out; or if you stuff, and broil them whole, you cannot save the gravy so well, though they will be very good thus with parsley and butter in the dish; or split, and broiled with pepper and salt, is a good way of dressing them.

A puyton of pigeons.

TAKE savory forced meat, rolled out like paste, put it in a buttered dish, lay a layer of very thin bacon,
O squab

squab pigeons sliced, a sweetbread, asparagus tops, mushrooms, cocks combs, a palate boiled tender and cut into pieces, and the yolks of hard eggs; make other forced meat, and lay over like a pye; bake it, and when enough, turn it into a dish, and pour gravy in it.

Pigeons boiled with rice.

TAKE six pigeons, stuff their bellies with parsley, pepper and salt rolled in a very little piece of butter; put them into a quart of mutton broth, with a little beaten mace, a bundle of sweet herbs, and an onion; cover them close, and let them boil a full quarter of an hour; then take out the onion and sweet herbs, take a good piece of butter rolled in flour, put it in, and give it a shake; season with salt, if wanting; then have ready half a pound of rice boiled tender in milk; when it begins to be thick (but take great care it be not burnt too), take the yolks of two or three eggs, beat it up with two or three spoonfuls of cream and a little nutmeg, and stir it together till quite thick; then take up the pigeons, and lay them in a dish; pour the gravy to the rice, stir all together, and pour over the pigeons. Garnish with hard eggs cut into quarters.

To jug pigeons.

PULL, crop, and draw the pigeons, but do not wash them; save the livers, put them in scalding water, and set them on the fire for a minute or two; then take them out, mince them small, and bruise with the back of a spoon; mix with them a little pepper, salt, grated nutmeg, lemon peel shred very fine, chopped parsley, and two yolks of eggs very hard; bruise them as you do the liver, put as much sewet as liver shaved exceeding fine, and as much grated bread to them; work these together with raw eggs, and roll it in fresh butter; put a piece into the crops and bellies, and sew up the necks and vent; then dip your pigeons in water, and season them with pepper and salt as for a pie; then put in your jugg, with a piece of fellery, stop them close, and

and set them in a kettle of cold water; first cover them close, and lay a tile on the top of the jugg, and let it boil three hours; then take them out, and lay them in a dish; take out the fellery, and put in a piece of butter rolled in flour; shake it about till it is thick, and pour it on your pigeons. Garnish with lemon.

To stew pigeons.

SEASON your pigeons with pepper, salt, cloves, mace, and some sweet herbs, wrapped up in a piece of butter, and put in their bellies; then tie up the neck and vent, and half roast them; then put them into a stew pan, with a quart of good gravy, a little white wine, some pickled mushrooms, a few pepper corns, three or four blades of mace, a bit of lemon peel, a bunch of sweet herbs, a bit of onion, and some oysters pickled; let them stew till they are enough, then thicken it with butter and yolks of eggs. Garnish with lemon.

Ducks may be dressed the same way. You may put forced meat into the bellies.

To fry pigeons.

BLANCH them, cut them in two, beat them flat, and put them in a stew pan with onions, parsley, pepper, salt, cloves, basil, a piece of butter, a ladleful of broth, or liquor they were blanched in, and some vinegar; all these having stewed a little while, take them out and dip them in whites of eggs, and then in flour, and fry them immediately; dish them handsomely, and pour over them the liquor they were stewed in, after being strained. Garnish with fried parsley.

To broil pigeons whole.

SEASON and stuff them as jugged pigeons, broil them, or put them in an oven; when they are enough, take the gravy from them, and take off the fat; then put to the gravy two or three spoonfuls of water, a little boiled parsley shred; then thicken your sauce. Garnish your dish with crisp parsley.

To dress pigeons with truffles.

LOOSEN the skin of their breasts; then mince your pigeons livers with some fat and lean of ham or bacon, mushrooms, truffles, cives, parsley, and sweet herbs; season with pepper and spices; pound all these together, with the yolks of two raw eggs; then stuff the breasts of your pigeons with this farce, spit them, wrap them up in thin slices of veal, cover the veal with thin slices of bacon, wrap all up in sheets of paper, and roast. In the mean time, make a ragout of truffles in the manner following: peel your truffles, wash them clean, cut them in slices, put them into a stew pan, with some good veal gravy, and set them a-simmering over a stove; when enough, put in a cullis of veal and ham to thicken it. When your pigeons are sufficiently roasted, take off the barbs, dish them, pour your ragout over, and serve them hot for a first course.

A cullis of pigeons.

TAKE a couple of pigeons at their full growth, roast them, and pound them in a mortar; then shred a couple of anchovies, some morels and truffles, a couple of rocamboles, a few capers, some parsley and cives together very small; mix these with the pounded pigeons, and put them into a stew pan with veal gravy and ham; let them simmer a while, then strain it through a sieve for use.

Cuckows may be dressed the several ways that pigeons are.

To dress partridges with sweet herbs.

RAISE the skin of the partridges from their breasts with your finger, mince sweet herbs and parsley fine, get scraped bacon, seasoned with salt and pepper, and stuff these in between the skins and breasts of the partridges; then barb them with bacon all round, spit, and lay them at the fire to roast; when they are enough, take off the barbs, dish them handsomely, pour on them
some

some essence of ham, or cullis, and serve for a first course.

To stew partridges.

GET half a dozen partridges, parboil, and cut them into little pieces, separating the joint bones one from the other; cut the meat into as large slices as you can, but do not cut it clear off from the bones; put both meat and bones (except the breast bones) into a stew pan, with some of the liquor wherein they were stewed, season with salt and pepper, and set it on the fire to stew; afterwards put in a little sweet oil. When near enough, squeeze in the juice of a lemon. Pour all out into a large dish, and serve it hot.

To roast partridges.

DRAW your partridges, trufs, and roast them, but not too dry; then sauce them with salt, water, grated bread, and a whole onion boiled together: when it is boiled, take out the onion, and put in minced lemon in its stead, with a piece of butter: dish your partridges, and serve them with this sauce.

A hash of partridges.

HAVING roasted your partridges, cut the wings and legs off, and take all the meat, which you must mince fine; then pound their carcasses well, and put them in a stew pan, with a little essence of ham; let them warm a little, and strain them through a sieve; then take your minced partridges, and put them in a small stew pan; after which put in some cullis strained, the quantity as you think fit: being ready to serve, keep your hash hot, but take care it doth not boil; put in it squeezed rocamboles, and the juice of an orange; after which, serve it for a first course.

At another time, put in the white of a fowl, and your hash will be so much the nicer.

To roast pheasants.

PICK and draw your pheasants, blanch and lard them with fine bacon, spit them with paper round them, to
be

be done before a slow fire. When almost done, take the paper off to let them get a color, and dish them handsomely. Let there be good gravy in the dish, and bread sauce in plates.

To boil pheasants, woodcocks, partridges, chickens, or quails.

TAKE three pheasants, or other birds, put them into a stew pan with as much water as will cover them; take two blades of mace, a nutmeg cut in quarters, three or four whole cloves, a piece of butter, three or four manchet toasts toasted brown, soak them in sherry or sack, and strain them through a sieve with some of the liquor you stew the pheasants in; then put them in your stew pan to your pheasants, stew them softly, turning them very often, till the liquor be half wasted; then put in a little fresh butter and salt; when enough, garnish your dish with sliced lemon and the yolks of hard eggs shred fine, laying little heaps between your slices of lemon; lay sippets in the bottom of your dish, lay on them your pheasants, and pour your liquor very hot upon them; lay on their breasts some round slices of lemon.

A stewed pheasant.

STEW it in veal gravy, and take artichoke bottoms parboiled, with some chesnuts roasted and blanched; when your pheasant is enough (it must stew till there is just enough for sauce), skim it, put in the chesnuts and artichoke bottoms, a little beaten mace, pepper, and salt, just enough to season it, with a glass of white wine, and if you think it not thick enough, add a little piece of butter rolled in flour, squeeze in a little lemon; pour the sauce over the pheasant, and have some forced meat balls fried to put into the dish.

Note, A good fowl will do full as well, trussed with the head on like a pheasant, and fried sausages instead of forced meat balls.

To boil a peacock.

FLAY off the skin, but leave the rump whole with the pinions, then mince the flesh raw with some beef
sewet,

fewet, season with salt, pepper, nutmeg, and savory herbs shred small, and yolks of eggs raw; mingle with these some marrow, the bottoms of three artichokes boiled, chesnuts roasted and blanched, and skirrets boiled pretty small; then fill the skin of the peacock, and prick it up in the back; set it to stew in a deep dish in some strong broth, white wine, with salt, large mace, marrow, artichokes boiled and quartered, chesnuts, grapes, barberries, pears quartered, and some of the meat made into balls, cover it with another large dish; when stewed enough, serve it on carved sippets; broth, and garnish it with slices of lemon, and lemon peel whole; run it over with beaten butter. Garnish the dish with the yolks of hard eggs, chesnuts, and large mace.

To roast snipes.

SPIT them on a small bird spit, flour, and baste them with a piece of butter; then have ready a slice of bread toasted brown, lay it in a dish, and set it under the snipes, for the tail to drop on, to know when they are enough; take them up, and lay them on the toast; have ready, for two snipes, a quarter of a pint of good beef gravy, hot, pour it into the dish, and set it over a chafing dish two or three minutes. Garnish with lemon, and send them hot to table.

To boil snipes.

BOIL snipes either in strong broth, or water and salt; take out the guts, and chop them small with the liver; add some grated bread, a little of the broth, and some whole mace, and stew them together in some gravy; then dissolve the yolks of a couple of eggs in white-wine vinegar, add nutmeg, grated; and when you are ready to serve, put in the eggs, and stir them among the sauce with some butter; dish them on sippets, and run the sauce over them with some beaten butter and capers, or minced lemon, barberries, or pickled grapes.

To

To stew or fry snipes.

TAKE snipes, and slit them in two, but take nothing out of their bellies; then put them into a stew pan, or fry them with melted bacon, and toss them up, seasoning them with salt and pepper, cives, and the juice of mushrooms; when they are done, squeeze in the juice of a lemon, and serve them hot, garnished with slices of lemon.

To pot wheatears.

PICK them very clean, season them with pepper and salt, put them in a pot, cover them with butter, and bake them one hour; take them and put them in a colander to drain the liquor away; then cover them with clarified butter, and they will keep.

To roast woodcocks.

DRAW, wash, truss, and spit your woodcocks; roast, and baste them with butter; when they are almost roasted, dredge them with grated bread; preserve the gravy, and make buttered toasts, and put into it; or you may roast the guts with the woodcocks, and mince them, and put them into the gravy, with a little claret.

To dress plovers.

TO two plovers take two artichoke bottoms boiled, some chesnuts roasted and blanched, some skirrets boiled cut all very small, and mix it with some marrow or beef sewet, and the yolks of two hard eggs; chop all together, season with pepper, salt, nutmeg, and a little sweet herbs, fill the bodies of the plovers, lay them in a stew pan, put to them a pint of gravy, a glass of white wine, a blade or two of mace, some roasted chesnuts blanched, artichoke bottoms cut in quarters, two or three yolks of hard eggs, and a little juice of lemon; cover them close, and let them stew very softly an hour. If you find the sauce not thick enough, put a piece of butter rolled in flour into it, shake it round, and when
it

it is thick, take up your plovers, and pour the sauce over them. Garnish with roasted chesnuts, and the yolks of hard eggs. Ducks are very good done this way.

Or you may roast your plovers as you do any other fowl, and have gravy sauce in the dish.

Or boil them in fellery sauce, either white or brown, just as you like. The same way you may dress widgeons.

To boil widgeons.

FLAY off their skins, take out the bones, and mince the flesh with beef sewet; season with cives, mace, nutmegs beaten, sweet herbs, and oysters parboiled; mix all these together, fill their skins, prick them upon the back, and stew them in strong broth, claret, or white wine, with salt, whole mace, three or four cloves, a faggot of sweet herbs, marrow, and oyster liquor. Stew some oysters by themselves, with an onion or two, white wine, pepper, butter, and whole mace; also, prepare artichokes in beaten butter and boiled marrow. Dish the widgeons on fine carved sippets, froth them, lay on the oysters, artichokes, marrow, barberries, slices of lemon, grapes, or gooseberries. Garnish the dish with grated manchet, some oysters, slices of lemon, mace, and artichokes, run them over with butter beaten up, and serve hot.

To stew larks, or other small birds.

TAKE larks, or other small birds, and after they are drawn, toss them up in a stew pan, with butter, or melted bacon, an onion stuck with cloves, some mushrooms, the livers of fowls, and a little flour; moisten them with gravy, and when a little washed, beat an egg in a little cream or milk, with some shred parsley amongst it; pour it into your stew pan, and give it a stir or two; then squeeze in the juice of half a lemon, and serve.

To roast larks.

TRUSS them handsomely on the back, but neither draw them, nor cut off their feet; lard them with small
P lardoons,

lardoons, or else spit them on a wooden skewer, with a small barb of bacon between two; when they are near roasted enough, dredge them with salt powdered fine, and fine crumbs of bread. When they are ready, rub your dish with a shalot, and serve them with salt, pepper, verjuice, the juice of an orange, and the crumbs of bread fried, and in a plate by themselves; or, with a sauce made of claret, the juice of two or three oranges, and a little shred ginger, set over the fire a little while, and beat up with a piece of butter.

You may use the same sauce for broiled larks, which you must open on the breasts, when you lay them on the gridiron.

To roast a hare.

LARD it with bacon; then make a pudding of grated bread, the heart and liver parboiled and chopped small, with beef sewet and sweet herbs, mixed with marrow, cream or milk, nutmeg, salt, pepper, and eggs; put it into the belly, sew it, and roast. When it is done, for sauce, draw up your butter with cream, milk, or gravy, and claret.

To stew a hare.

CUT it into pieces, and put them into a stew pan, with a blade or two of mace, some whole pepper, black and white, an onion stuck with cloves, an anchovy, a bundle of sweet herbs, and a nutmeg cut to pieces, and cover it with water; cover the stew pan close, let it stew till the hare is tender, but not too much done; then take it up, and with a fork take out your hare into a clean pan, strain all the sauce through a coarse sieve, empty all out of the pan, and put in the hare again with the sauce; take a piece of butter as big as a walnut, rolled in flour, and put in, likewise one spoonful of catchup, and one of red wine; stew all together (with a few fresh mushrooms, or pickled ones, if you have any), till it is thick and smooth; then dish it, and serve. You may cut a hare in two, and stew the fore quarters

quarters thus, and roast the hind quarters with a pudding in the belly.

To make civet of a hare.

BONE the hare, and take out all the sinews; cut one half into thin slices, and the other half in pieces an inch thick; flour, and fry them in a little fresh butter quick; have ready some gravy, made good with the bones of the hare and beef, put a pint of it into the pan to the hare, some mustard, and a little elder vinegar; cover it close, and let it do softly till it is as thick as cream; then dish it with the head in the middle.

To mince hare.

WASH your hare clean from its blood; then put some parsley and onion into the body, and boil it in salt and water till it is about half done; then take the flesh from the bones, mince it small, shred the parsley and onions, and put to them, with a pint of strong broth, or small gravy, some claret, a little vinegar, pepper, and salt, and let it stew over a gentle fire; and when you think it is enough, take the yolks of eight hard eggs, mince them as small as the rest, put them in with a proper quantity of melted butter, shake it well together, and serve it with sippets, and lemon for garnish,

To fry a hare.

LAY it on a gridiron, and when it is hot through, quarter it, and fry it with hog's lard. For the sauce, toast bread, soak it in beef broth and white wine, put in some beaten ginger and cloves, and strain it; add a little verjuice; and serve it with butter, sugar, mustard, and the juice of lemon. Garnish the dish with greens and slices of lemon.

To bask a hare.

CASE and draw your hare, cut it in pieces, wash them in water and claret, strain the liquor, and parboil the pieces; lay them in a dish with a head, legs, and

shoulders whole; divide the chine into several parts; put in some of the liquor in which you parboiled it, add two or three sliced onions, set them a stewing over a gentle fire between two dishes, till tender; add some nutmeg, mace, and beaten pepper; lay sippets; garnish with barberries and lemon, and serve it.

A jugged hare.

CUT it into little pieces, lard them here and there with little slips of bacon, season them with a very little pepper and salt, put them into an earthen jug, with a blade or two of mace, an onion stuck with cloves, and a bundle of sweet herbs; cover the jug or jar so close that nothing can get in; then set it in a pot of boiling water, keep the water boiling, and three hours will do it: then turn it out into the dish, take out the onion and sweet herbs, and serve hot.

Rabbits with onions.

WHEN you have trussed your rabbits close, wash them very well; then boil them off white; boil your onions by themselves, changing the water two or three times; then let them be thoroughly strained, chop them, and butter them well; put in a gill of cream, or milk, and serve your rabbits, covered over with the onions.

To boil rabbits.

TRUSS them for boiling, and boil them quick and white. For sauce, take the livers, boil and shred them with some parsley, and pickled nasturtium buds chopped fine, or capers; mix these with half a pint of good gravy, a glass of white wine, a little beaten mace and nutmeg, a little pepper and salt, if wanted, a piece of butter as big as a large walnut rolled in flour; let all boil together till it is thick, then take up the rabbits, and pour the sauce over them. Garnish with lemon and barberries. You may lard them with bacon, if it be approved.

To hash rabbits.

GET some rabbits, wash, and half roast them; then pick the flesh off the bones, and mince it small; put it to stew with a little good mutton broth, a shalot or two, a little nutmeg grated, a little vinegar, a good piece of butter, and a handful of shred parsley. Serve it upon sippets, garnished with slices of lemon.

To roast rabbits.

SKEWER them side to side; and while they are roasting, boil some parsley, mince it with the livers very small, and mix them with melted butter: when they are enough, dish them, pour the sauce over, and serve. Or make your sauce with the liver minced with some bacon and beef sewet, thyme, parsley, sweet marjoram, winter savory, shred small, and the yolks of hard eggs; let all these be boiled in strong broth and vinegar; then put to it drawn butter, grated nutmeg, and a little sugar. Garnish with slices of lemon.

To stew rabbits.

GET two or three rabbits, and boil them till they are half enough; then cut them into pieces in the joints, and cut the meat off the bones in pieces, leaving some meat on the bones; then put meat and bones into a good quantity of the liquor in which the rabbits were parboiled; set it over a chafing dish of coals, between two dishes, and let it stew; season with salt, and gross pepper, and then put in some oil; and before you take it off the fire, squeeze in some juice of lemon. When it has stewed enough, serve all together in the dish.

To roast teal with olives.

MINCE the livers with parsley, onions, fine herbs, mushrooms, scraped bacon, and a bit of butter; mix all together, and put it into the bodies of your teal; then blanch them with a little butter, parsley, and an onion; then wrap them up in slices of bacon and paper, and roast; and while they are roasting, take some olives, clean

clean out the stones, blanch, and put them in a stew pan with a little veal gravy and essence of ham, and let them have a boil. Your teal being ready, take off the paper and bacon, and dish them with your ragout of olives over them.

To boil teal.

LET your teal be large. When they are drawn and trussed, stuff them with the following farce: take oysters, sage, winter savory, thyme, and parsley, stript and minced small; make them up into a ball with butter and pepper, stiffened with flour; put this ball into the belly of the teal, and tie up the neck and vent close; make your water boil, and put in the fowl; when they are boiled tender, dish them on sippets, with gravy, anchovy sauce, and the herbs; and lay blanched oysters, with some sliced lemon and parsley, about the rim of the dish.

To stew a heath cock.

FLAY off the skin, but leave the rump, legs, and pinions whole; then mince the flesh with beef sewet, season it with salt, pepper, and sweet herbs minced, and raw yolks of eggs, mixing all these well with three artichoke bottoms boiled, roasted and blanched chesnuts, marrow or beef sewet, and skirrets boiled, and minced pretty small; then fill the skin, and prick it up on the back; stew it in a deep stew pan, with strong broth, marrow, large mace, white wine, salt, boiled artichokes quartered, chesnuts, barberries, grapes, pears quartered, and some of the minced meat made into balls. When done, serve it with sippets (garnish with slices of lemon), run it over with beaten butter, and garnish the dish with the yolks of hard eggs, large mace, and chesnuts blanched.

To boil or stew sea fowls.

TAKE a swan, wild or tame goose, duck, mallard, teal, gulls, shoveler, bittern, widgeon, puffin, crane, &c.

&c. bone them all but the legs; then make a farce of mutton, venison, and beef sewet, minced small with savory herbs, seasoned with pepper, nutmeg, cloves, and mace; mix the minced meat with raw eggs, and add to them oysters parboiled in their own liquor; fill the body of the fowl with this farce, and prick it up on the back; then put into a stew pan strong broth, white wine, and oyster liquor, marrow boiled, cloves, and mace, and put in your fowls, and set them over a stove to stew. In the mean time, stew oysters by themselves in white wine, and butter, with onions, pepper, mace, and artichoke bottoms, and put beaten butter and boiled marrow to them. When all is ready, dish your fowls on sippets, and pour over them the stew; garnish the dish with fried oysters and grated bread, and serve hot.

A sauce for green geese, young ducks, or chickens.

GET half a pint of the juice of sorrel, a little white wine, a little grated nutmeg, and a little grated bread; let it boil a quarter of an hour, and put to it as much sugar as will sweeten it; if you please, you may put in a few scalded gooseberries or grapes, and a piece of butter; shake it up thick, and put it to the geese, &c. being roasted.

A pretty dish of whites of eggs.

TAKE the whites of twelve eggs, beat them up with four spoonfuls of rose water, a little grated lemon peel, and a little nutmeg; sweeten with sugar; mix them well, boil them in four bladders, tie them in the shape of an egg, and boil them hard; they will take half an hour. Lay them in your dish when cold; take half a pint of thick cream, a gill of sack, and half the juice of a Seville orange; mix all together, sweeten with fine sugar, and pour over the eggs. Serve it for a side dish at supper, or when you please.

Eggs poached with anchovies.

POACH your eggs, lay them in a dish, and trim them round with a knife; then melt some butter with anchovies,

vies, fried flour, salt, and juice of lemon; pour this upon them, and serve.

To dress eggs with bread.

TAKE a penny loaf, soak it in a quart of hot milk for two hours, or till the bread be soft; then strain it through a coarse sieve, and put to it two spoonfuls of orange-flower water, or rose water; sweeten it, and grate in a little nutmeg; take a little dish, butter the bottom of it, break in as many eggs as will cover the bottom, pour in the bread and milk, and set it in a tin oven before the fire; half an hour will bake it; or it will do on a chafing dish of coals. Cover it close before the fire, or bake it in a slow oven.

To dress eggs with lettuce.

SCALD some cabbage lettuce in water, and squeeze them well; then slice them, and toss them up with butter, season with salt, pepper, and a bunch of sweet herbs; then set them over a gentle fire in a stew pan with butter, and let them stew for half an hour; then skim off the fat, and add to them a fish cullis; then lay them in dishes. Poach some eggs in butter, lay the eggs upon the lettuce, and serve them upon plates.

To poach eggs.

BOIL water and vinegar mixed together, with some cloves and mace; when it is boiling break in your eggs, and stir them about gently with a slice, till the whites are hardened; then take them up, and pare off what is not handsome; lay sippets in a dish, soaked in the poaching liquor, melt some butter with a little vinegar, pour over them, and serve hot.

To dress eggs hard.

PUT butter into a dish, with vinegar and salt, and set it over a chafing dish; when the butter is melted, put in two or three yolks of hard eggs, and dissolve them in the butter and vinegar for the sauce; then having other hard eggs ready, cut them in halves or quarters,

ters, lay them in the sauce, and grate over them some nutmeg and crust of bread.

To butter eggs upon toasts.

BEAT half a score eggs in a dish, with some salt, and put butter to them; then cut some slices of bread, and toast them; when the toasts are buttered lay them in a dish, lay the eggs on the toasts, and garnish the dish with pepper and salt.

Amulet of eggs.

GET your quantity of eggs, beat them well, and season them with salt, and whole pepper, if you like it; then have your frying pan ready, with a good deal of fresh butter, and let it be thoroughly hot; then put in your eggs, with four spoonfuls of strong gravy; get ready cut parsley and cives, and throw over them; and when it is enough, turn it on the other side, and squeeze the juice of a lemon or an orange over it. Serve it for a side dish.

Eggs and fellery.

TAKE four or five roots of fellery, half boil them in white water, that is to say, in water, butter, flour, and salt; then take them up, drain, cut in pieces, and put them into a stew pan, with a little fish cullis; set them a-simmering half an hour, thicken them with a crayfish cullis, and as big as a walnut of butter, keeping them always moving over the fire. See that your ragout be well relished; put in a little vinegar, lay it in a dish, and your poached eggs upon it, and serve.

Instead of poached eggs, you may make use of hard eggs cut in halves, laying them upon the fellery round your dish.

Eggs with spinach.

WHEN your spinach is boiled well and green, squeeze it dry, and chop it fine; then put in some gravy and melted butter, with a little cream, pepper, salt, and nutmeg; then poach six eggs, and lay over your spinach;
Q

nach; fry some fippets in butter, and stick all round the sides; squeeze an orange over, and serve it hot.

Method of preserving eggs.

MELT beef and mutton fat thoroughly together, and strain it through a linen cloth into an earthen pan; then take new-laid eggs, and fastening them in a loop at the end of a thread, dip them in the fat, and take them out immediately. The eggs being thus perfectly covered, nothing contained within can transude; they will therefore last fresh and good for a twelvemonth, and will be as fit for eating or hatching as when first laid.

To make a ragout of eel powts.

CLEANSE them well from their slime with hot water, then flour and fry them; then put them into a dish with burnt butter, flour, and dissolved anchovies; season them with salt, cives, nutmeg, and verjuice; and stew them well. Garnish with fried parsley, and serve them.

To ragout carp roes.

TAKE some soft roes of carp, and blanch them in warm water; put in a stew pan some melted bacon, or butter, some mushrooms, truffles cut in slices, and a bunch of sweet herbs; fry them a little, and season with salt and pepper; then moisten it with gravy, and let it stew gently over a slow fire; when stewed, take off the fat, and thicken the sauce with some cullis; then put in your roes; let your ragout be relishing, and serve it hot for a first course.

A ragout of muscles.

LET your muscles be washed, and cleaned; then put into a sauce pan a piece of butter, salt, pepper, parsley, chibbol, raspings of bread, and a dash of vinegar, and toss the muscles up in it. When your muscles are done enough, serve them hot.

A ragout of oysters.

OPEN your oysters, drain them over a sieve, and put a dish under to receive their liquor; melt some fresh butter in a stew pan, put to it a dust of flour, and keep stirring it till brown; moisten it with a little gravy, put in some crusts of bread of the bigness of the top of your finger, and then your drained oysters; toss it up, season it with pepper, parsley, cives, and some of the oyster liquor. Your ragout being well relished, serve it.

This ragout must be quickly done, because the oysters must boil. It is dainty fare.

A ragout of crayfish for fish days.

YOUR crayfish being boiled, pick out the tails, and toss them up in a stew pan, with a little butter, some small mushrooms, and truffles, cut in slices, and some fish broth to moisten them; let them simmer a while, take off the fat, put in some cullis of crayfish to bind your ragout, and serve it in plates or little dishes.

A ragout of crayfish for other days.

PICK several crayfish, and put their tails on a plate, with some little mushrooms, several slices of truffles, and a bunch of sweet herbs; the whole being seasoned with salt and pepper, give it a fry with melted bacon, or butter, over a slow fire, moistening it with some gravy; being done enough, take off the fat, and thicken it with some cullis of crayfish; then put it on hot cinders, taking care not to let it boil lest it turn; you may put to it several heads of asparagus and artichoke bottoms, if in season. When your ragout is done, serve it hot for a second course.

To ragout a piece of beef.

LARD the hinder part of the buttock of beef with thick lardoons of bacon, and put it into a stew pan with some slices of bacon at the bottom; season with salt, pepper, nutmegs, cloves, and sweet herbs; cover it with barbs of bacon, and put in two pounds of good
Q 2
lard;

lard; cover your pan, stew it gently between two fires for twelve hours, then put in a little brandy. Garnish with pickles, and serve it.

To ragout a leg of mutton.

TAKE all the skin and fat off, and cut it very thin the right way of the grain; then butter your stew pan, and shake some flour into it; take half a lemon, and half an onion, slice and cut them very small, a small bundle of sweet herbs, and a blade of mace; put all together with your meat into the pan, and stir it a minute or two; then put in six spoonfuls of gravy, mixed with some butter and flour, and an anchovy minced small; stir it all together for six minutes, and then dish it.

To dress lamb in a ragout.

CUT a quarter of lamb into four, lard them with middle-sized slips of bacon, and toss them up a little in a stew pan to brown; then stew it with broth, salt, pepper, cloves, a bunch of sweet herbs, and mushrooms. Make a sauce for it of fried oysters, with a little flour, and a couple of anchovies; when you are ready to serve, add some lemon juice, and garnish with fried mushrooms.

A ragout of lambs stones and sweetbreads.

WASH your lambs stones and sweetbreads well, and blanch them in boiling water; then put them in cold water; when you take them out, lay them on a linen cloth, dry them well, and put them in a stew pan with a little melted bacon, and a bunch of sweet herbs; season them with salt and pepper; add to them some small mushrooms, and sliced truffles. Toss up all these over a stove, moisten it with gravy, and then make it simmer over a gentle fire. When they are done enough take off all the fat, and bind the ragout with a cullis of veal and ham.

To

To ragout a breast of veal.

STUFF it with forced meat between the flesh and the bones, lard it with large lardoons of bacon, and half roast it; then put it into a stew pan, over a stove, with gravy, till it be enough; toss it up with forced-meat balls, mushrooms, truffles, morels, oysters, &c. first stuffing it all up the briscuit with forced meat. Garnish with lemon sliced, or orange.

A ragout of calves heads.

TAKE two calves heads, and boil them; when they are cold cut off all the lantern, or thin part in pieces, about an inch long, and about the breadth of your little finger; then put the pieces into a stew pan with a little white gravy, twenty oysters cut in two or three pieces, some little mushrooms, truffles, morels (sweetbreads and artichoke bottoms in slices, if you like), and a little juice of lemon, and season with salt, white pepper, and a piece of mace; when all is stewed a little while, put to it two or three spoonfuls of cream or milk, the yolks of two or three eggs beaten, and a little shred parsley. After the cream, &c. is put to it, let it stew slowly, and keep stirring it to prevent its curdling. When you are ready to serve, garnish your dish with toasted bread cut like sippets, lemon, and a few pickled mushrooms.

To ragout ham, or slices of gammon of bacon.

TOSS up some slices of raw ham in a stew pan with butter, &c. and make a sauce of red wine, beaten white pepper, a pounded macaroon, cinnamon, and sugar. Put your slices of ham to this sauce, squeeze in the juice of an orange, and serve it.

To dress venison in ragout.

LARD a piece of venison with large lardoons of bacon, well seasoned with salt and pepper, and fry it in lard, or toss it up in a stew pan with melted bacon; then stew it three or four hours in broth or boiling water,

ter, and some white wine, seasoned with salt, nutmeg, two or three bay leaves, a piece of green lemon, and a faggot of sweet herbs: thicken the sauce with flour, or bind it with a good cullis; and when you serve it, add lemon juice and capers.

A ragout of livers.

TAKE as many livers as you would have for your dish. A turkey's liver, and six fowls livers, will make a pretty dish. Pick the galls from them, and throw them into cold water; take the six livers, put them into a stew pan with a quarter of a pint of gravy, a spoonful of mushrooms, either pickled or fresh, a spoonful of catchup, a piece of butter, as big as a nutmeg, rolled in flour; and season with pepper and salt to your palate. Let them stew softly ten minutes; in the mean while broil the turkey's liver nicely, lay it in the middle, and the stewed livers round. Pour the sauce all over, and garnish with sliced lemon.

A ragout of cocks combs.

PICK and clean them well, and toss them up in a stew pan, with melted bacon, mushrooms, and truffles sliced, a faggot of sweet herbs, salt, and pepper; put in a little gravy to moisten them, and let them stand over a slow fire to simmer; when they are done, clear off all the fat, and bind the ragout with some cullis of veal and ham. This is used for garnishing all dishes of the first course that are stewed à la braise.

To ragout a green goose.

CUT your goose in two, and put it in a stew pan of a convenient size; put at the bottom of the pan slices of bacon, beef sewet cut in pieces, onions, savory, thyme, marjoram, carrots in slices, lemon, pepper, cloves, and salt, and put it over a good charcoal fire; stir and turn it often; then make a ragout of green peas, tossed up with a little fresh butter, a bunch of herbs, salt, and pepper, and moisten it with gravy; and when
you

you serve, thicken it with the yolks of two eggs beaten in cream or milk; dish your goose, and pour the ragout over.

This ragout serves for a breast of veal, or pigeons stewed

To dress a goose in ragout.

FLAT the breast down with the cleaver, then press it down with your hand, skin it, dip it into scalding water, let it be cold, lard it with bacon, and season it well with pepper, salt, and a little beaten mace; then flour it all over, and take a pound of good beef sewet cut small, put it into a deep stew pan, let it be melted, then put in your goose; let it be brown on both sides, and when it is brown, put in a pint of boiling water, an onion or two, a bundle of sweet herbs, a bay leaf, some whole pepper, and a few cloves; cover it close, and let it stew softly till it be tender; about half an hour will do it, if small; if a large one, three quarters of an hour; in the mean time make a ragout, boil some turnips almost enough, some carrots and onions quite enough; cut them all into small pieces, put them into a stew pan, with half a pint of good beef gravy, a little pepper and salt, and a piece of butter rolled in flour; let this stew all together for a quarter of an hour, then take the goose, drain it well, lay it in the dish, and pour the ragout over. Where the onion is disliked, leave it out. You may add cabbage boiled and chopped small.

To make a ragout of giblets.

SCALD the giblets; and if you have any cocks combs, scald them by themselves, and skin them; then put them into a pan with strong broth, seasoning them high with salt, spice, and sweet herbs, and simmer them; then ragout them in melted bacon, with some cives and shred parsley; then put them again into their own broth, and simmer them; then thicken with the yolks of two eggs, and serve them in plates.

To

To ragout pigeons.

LARD your pigeons, divide some of them into halves, season them with salt, pepper, cloves, and mace, and dip them in the yolks of eggs beaten; then make good store of butter hot in a frying pan, and brown it with a little flour; then put in your pigeons, and just brown them; then take them out, and put them into a stew pan; put to them as much good gravy as will just cover them, with a faggot of sweet herbs, and set them astewing; when they are near enough, take out the herbs, and put in shalot, some oysters, anchovies, mushrooms, and pickles; then, when the pigeons are stewed enough, dish them, and having ready-roasted larks, or other small birds, lay them round the dish; or, if you have no birds, lay pieces of sweetbreads dipped in the yolks of eggs and fried, and so serve them. Garnish with slices of orange and pickles.

A ragout of morels.

CUT them in long slices, and wash them in several waters that they may not be gritty; drain them well, and toss them up in a stew pan with some butter, or lard, a little shred parsley, and a bunch of sweet herbs; moisten them with veal gravy, and let them simmer in it over a slow fire; when enough, thicken with a proper cullis, and serve them hot on plates or little dishes.

A ragout of mushrooms.

CUT your mushrooms, toss them up with butter, or melted bacon, and season them with salt, pepper, and parsley shred small; moisten them with flesh gravy, or fish broth; thicken with a cullis of flesh, or maigre cullis, or a little flour, yolks of eggs, and lemon juice, and serve them.

A ragout of endive.

TAKE some of the best white endive, pick it, and blanch it in boiling water; then squeeze it well, and put

put it on a dresser to be minced a little. This being done, put your endive in a stew pan, moisten it with a clear cullis of veal and ham, and let the whole be stewed on a slow fire. When stewed, and become relishing, make use of it for every sort of dish with endive; but if this ragout be thought not thick enough, put in a little essence of ham, or a little cullis, before you serve it.

A ragout of asparagus.

YOUR asparagus having their heads cut off, whiten them; when they are blanched enough, put them into a stew pan, with some cullis, and a little essence of ham, and let the whole stew over a slow fire. When enough, throw in a bit of butter no bigger than a nut, dipped in some fine flour, and stir your ragout now and then. Take care that it be relishing, pour in a little vinegar, and serve it hot. You may make use of this ragout for all sorts of fowls, or other meat.

To make a ragout of truffles.

PEEL your truffles, cut them in slices, wash, and drain them well; then put them into a small stew pan, with a little essence of ham, and set them to stew gently over a slack fire; when enough, thicken them with a good cullis, and squeeze in the juice of a lemon or orange; serve in plates, or little dishes.

To ragout French beans.

TAKE a few beans, and boil them tender; then take your stew pan, put in a piece of butter, and when it is melted, shake in some flour; peel a large onion, slice it, and fry it brown in the butter; then put in the beans, shake in a little pepper, salt, and nutmeg grated; have ready the yolk of an egg, and some cream; stir them all together for a minute or two, and dish them.

To dress beans in ragout.

BOIL your beans, so that the skins will slip off. Take about a quart, season them with pepper, salt,

R

and

and nutmeg, then flour them, and have ready some butter in a stew pan; throw in your beans, and fry them of a fine brown; then drain them from the fat, and lay them in your dish. Have ready a quarter of a pound of butter melted, and half a pound of the blanched beans boiled, and beat in a mortar, with a very little pepper, salt, and nutmeg; then by degrees mix them in the butter, and pour over the other beans. Garnish with a boiled and fried bean, and so on, till you fill the rim of your dish. They are very good without frying, and with plain butter melted over them only.

A general cullis, which serves for all sorts of ragouts.

CUT three pounds of lean veal and half a pound of ham into slices, lay it in the bottom of a stew pan, and put in carrots, parsnips, and an onion sliced; cover it, and set it a-stewing over a stove; when it has a good color, and begins to stick, put to it a little melted bacon, and shake in a little flour, keeping it moving till the flour be fried; then moisten it with gravy and broth, of each a like quantity; then put in some parsley, basil, a whole leek, a bay leaf, some mushrooms and truffles minced very small, and three or four cloves, add the crusts of two French rolls; let all these simmer together for three quarters of an hour; then take out the slices of veal, strain it, and keep it for all sorts of ragouts.

A fricasee of veal.

ROAST the lean end of a loin of veal, set it by till it be cold, and cut it into slices; set a sauce pan or stew pan over a stove with butter, let the butter melt, put in a pinch of flour, and some cives and parsley shred; move the pan over the stove for a minute or two; then having seasoned your veal with salt and pepper, put it into the stew pan, and give it two or three turns over the stove; then put in a little broth to moisten it, and let it boil a little; then put in the yolks of three or four eggs beaten up in cream, with a little shred parsley to thicken

thicken it; keep it moving over the fire till it be thick enough, then serve it. Or, make the thickening with verjuice, instead of cream.

Fricassey of chickens or rabbits.

PREPARE rabbits or chickens; if chickens, skin them; cut them into small pieces, beat them flat, and lard them with bacon; season with salt, pepper, and mace; dredge it with flour, and fry it in sweet butter to a good color; then take what quantity of good gravy your fricassey requires, with oysters, mushrooms, two or three anchovies, some shalot, a bunch of sweet herbs, and, if you like, a glass of claret; season it high, and before you put in your meat, simmer it well together, till the goodness of the herbs be out; then take out the herbs, and anchovy bones; cut a lemon in dice, and put in with your chickens or rabbits, and let it stew slowly till it be tender; but keep it stirring all the while it is over the fire, make it as thick as cream, and serve it with forced-meat balls, crisped bacon, and fried oysters. Garnish it as you like.

A white fricassey.

HALF roast or parboil your chickens, then skin, cut in pieces, and stew them in strong broth, with some pepper, a blade of mace, a little salt, two anchovies, and a small onion; let it stew till tender; then take out your onion, and put in a quarter of a pint of cream, a piece of butter, worked up in flour, and the yolks of two eggs well beaten; stir it over the fire till it be as thick as cream, and squeeze in the juice of a lemon; be careful it does not curdle; serve it on sippets, and put some mushrooms and oysters over.

Fricassey of pigeons.

TAKE eight pigeons, new killed, cut them into small pieces, and put them into a frying pan with a pint of claret, and a pint of water; season with salt and pepper; then take a little sweet marjoram, thyme, a few cives, or an onion; shred the herbs very small, and

put them into the frying pan, with a good piece of butter; let them boil gently, till there be no more liquor left than will serve for the sauce; then beat four yolks of eggs, with a spoonful and a half of vinegar, and half a nutmeg grated; when it is enough, put the meat on the one side of the pan, and the liquor on the other; then put the eggs into the liquor on the fire, and stir it till it is of the thickness of cream; then put the meat into the dish, and pour the sauce over; lay crisped bacon and oysters on the meat, garnish with rasped lemon, and serve.

Fricasey of mushrooms.

GET the largest and best mushrooms you can, with some small ones amongst them; cut the largest into four pieces, peel them and throw them into salt and water, and let them lie in it for half an hour; then take them out and put them into a bell-metal, or silver skillet, and stew them in their own liquor, with a little cream to make them look white, and cut hard; less than half an hour will stew them; then strain them out into a sieve, and take a quarter of a pint of the liquor they were stewed in, with as much white wine and strong gravy; boil all these together, and season high to your taste with whole pepper, mace, nutmeg, two anchovies, one sprig of thyme, and a shalot or two. When it has boiled well together, strain out the spice, anchovy bones, and shalot, and put it into your stew pan again, with the mushrooms to it; have ready the yolks of three eggs, with the quantity of as much butter as an egg rolled up in flour, beat it well with a spoonful of cream, and shake it up together, mushrooms and all, very thick, so that it may hang about the fricasey; then scald a little spinach, which shake over, and serve.

Fricasey of tripe

GET double tripe, cut some of the fat part in slices, and dip them in eggs or a batter, and fry them to lay round your dish; and cut the lean part, some in long slips, and some in dice, and toss them up with mint,
onion,

onion, chopped parsley, melted butter, yolks of eggs, and a little vinegar; season with pepper and salt, and serve.

You may broil some, and some you may boil with salt and onion, and serve it in the liquor in which it is boiled.

To fricasey a capon.

YOUR capon must be first either boiled or roasted, then cut up, the pinions taken from the wings, and the brawn from the joints. Being thus carved to lie orderly in the pan, take the yolks of five eggs, some minced thyme, and sliced nutmeg, mingle them well, put them into the pan, with clarified butter half hot, and fry them till they are yellow, then turn them; then put the yolks of three eggs, an onion cut in quarters, anchovies, and a little grated nutmeg into some white wine, strong broth, or gravy; then pour out what liquor is in your pan, and put to it a ladleful of butter; put this layer into your pan, and keep it continually shaking over a slow fire, till it grows thick (if it grow too thick, it may be thinned with white wine); then put your fowl into a dish, pour in your sauce, garnish it with slices of lemon and hard yolks of eggs chopped small, and serve it.

A calf's-head fricasey.

HAVING slices of the head, as big as walnuts, clean and boiled tender, toss them up with mushrooms, sweetbreads, artichoke bottoms, cream, and the yolks of eggs; season with mace and nutmeg, squeeze in a lemon, and serve hot.

To fricasey sturgeon.

WHEN you have cut it into thin slices, and seasoned it with pepper, salt, and nutmeg, strew over a little flour, and fry it brownish; then take a bit of butter, pass it off brown with flour, put in some good gravy, one anchovy, and the juice of an orange, and serve.

To

To boil all garden stuff green.

THEY are to be boiled by themselves in a great deal of water, which you must be sure to make boil, when you put in your peas, greens, French beans, or asparagus; when they are in, make it boil very fast again; you need not cover, but watch them, and may be assured they are enough, when they begin to sink to the bottom, provided they have boiled all the time: take them out as soon as they sink, or they immediately change color.

To keep mushrooms without pickle.

LET your mushrooms be peeled, take out all the inside, and lay them to soak in water for three or four hours; then take them out, dry them, lay them on tin plates, and set them in a cool oven to dry; do this several times till they are thoroughly dried; then put them up in pots or boxes, and keep them as close and as dry as you can.

To burn butter for sauce.

SET the butter over the fire in a sauce pan, and let it boil till it is as brown as you like it; then shake in flour, stirring it all the while; use it for any sauce that is too thin.

To draw butter.

PUT half a pint of strong broth into a sauce pan, break into it two pounds of butter, set it over the fire, and keep it stirring with a ladle; then break in two or three pounds more, as you have occasion, and add liquor proportionable, stir it continually till it be all dissolved, and look white: if it turn yellow, it is curdled, and you will hardly recover it.

To recover butter when turned to oil.

PUT a ladleful of strong broth in a sauce pan, break half a pound of butter into it; when you have drawn it white, put your oily butter to it, pouring it in leisurely,

fully, and stirring it at the same time, but do not overcharge your other butter with that which is oily.

To make a baked potatoe pudding.

TAKE two pounds of white potatoes, boil, peel, and beat them in a mortar so fine as not to discover what they are; then take half a pound of butter, the yolks of eight eggs and the whites of three beaten well, a pint of cream, half a pint of sack, a pound of refined sugar, with a little salt and spice, mix all well together, and bake it.

An almond pudding to bake or boil.

BEAT a pound of almonds as small as possible; put to them some rose water and cream as often as you beat them; then take one pound of beef sweet finely minced, with five yolks of eggs, and but two whites; make it as thin as batter for fritters, mixing it with sweet thick cream; season it with beaten mace, sugar, and salt; then set it into the oven in a pewter dish, and when you draw it out, strew some sugar on the top. Garnish your dish with sugar.

A millet pudding.

GET half a pound of millet seed, and after it is washed and picked clean, put to it half a pound of sugar, a whole nutmeg grated, and three quarts of milk; and when you have mixed all together in the dish very well, break into it half a pound of butter, and send to the oven.

A marrow pudding.

TAKE a quart of cream, or milk, put in four ounces of biscuit, eight yolks of eggs, some nutmeg, salt, and the marrow of two bones; save some bits to lay about the top; season with a little sugar; put in two ounces of currants plumped; set it gently on the fire, then cool it, and bake it in puff paste.

A quince pudding.

SCALD your quinces very tender, pare them very thin, scrape off the soft, and wash it well; put to it sugar, powder of ginger, and a little cinnamon; then have ready some cream; to a pint of cream you may put three or four yolks of eggs, and then put in your quince; it must be pretty thick of the quince.

A pearl-barley pudding.

FIRST take a pound of hulled or pearl barley well washed, three quarts of new milk, one quart of cream, half a pound of double-refined sugar, a grated nutmeg, and some salt; mix them well together, then put them into a deep pan, and bake it with brown bread; then take it out of the oven, and put into it half a dozen eggs well beaten, six ounces of beef marrow, and a quarter of a pound of grated bread; mix all these well together, then put it into another pan, bake it again, and it will be excellent.

A pippin pudding.

BOIL twelve pippins tender, and scrape them clean from the core; put a pint of cream seasoned with orange-flower or rose water, and sugar to your taste, with good puff paste in your dish; bake it in a slack oven, and grate loaf sugar over it before it is quite done.

A baked rice pudding.

BLANCH the rice in water, then boil it in milk with sugar, cinnamon, and salt till it is very thick; let it stand till cold, and add eggs according to the rice, half whites only. Put in some currants and raisins, and a little melted butter, with some fewet and diced marrow.

A baked bread pudding.

WHEN you have got a quart of cream, boil it with two manchets, one nutmeg grated, six yolks and four whites of eggs well beaten, with your bread and cream, at least half an hour together; then put into it a pound
of

of beef fewet finely minced, half a pound of sugar, and a little salt, and bake it three quarters of an hour in a quick oven. The same boiled, without fewet, is as good.

Chestnut pudding.

PUT a dozen and a half of chestnuts in a skillet of water, and set them on the fire; blanch and peel them, and when cold, put them in cold water; then stamp them in a mortar, with orange-flower water and sack, till they are very small; mix them in two quarts of cream, with eighteen yolks of eggs, and the whites of three or four; beat the eggs with sack, rose water and sugar; put it in a dish with puff paste, stick in some lumps of marrow or fresh butter, and bake it.

Cheese-curd pudding.

DRAIN the curd of a gallon of milk from the whey, and beat it in a mortar, with half a pound of butter; then take six eggs, but three of the whites, beat them very well, and strain them to the curd; add two grated Naples biscuits, or a half-penny roll, if they cannot be had, with half a pint of flour; mix all these together, and sweeten to your palate; butter your patty pans very well, fill, and bake them; let not the oven be too hot; turn them out, and pour sack, sugar, and butter, melted very thick, over them; cut slips of candied orange peel, or citron, to stick up in them; and slice blanched almonds for those that have not sweetmeats.

A fine boiled rice pudding.

HAVING got a quarter of a pound of flour of rice, put it over the fire in a pint of milk, and keep stirring it constantly, that it may neither clod, nor burn to; then take it off, and put it in an earthen pan; put to it half a pound of butter, when it is hot enough to melt, but not oil it; put to it half a pint of cream, the yolks of eight eggs, with the whites of but two; put in sugar to your palate, and the peel of a whole lemon shred

as fine as possible; then put it in china cups, and boil it. Sauce it with melted butter and a spoonful of sack.

A cheap rice pudding.

TAKE a quarter of a pound of rice, and half a pound of raisins, tie them in a cloth, allowing a great deal of room for the swelling of your pudding. Boil it two hours. For sauce, pour over it butter melted with sugar and nutmeg.

Oxford puddings.

GET grated bread, picked currants, fine shred sewer, and sugar, a quarter of a pound of each; mix them together, and grate in a good deal of nutmeg and lemon peel; then break in two eggs, and stir all together; then tie them in five cloths, and boil them half an hour or more.

A quaking pudding.

TAKE somewhat more than a pint of thick cream, ten eggs, the whites of three only, beat them very well with two spoonfuls of rose water; mingle, with your cream, three spoonfuls of fine flour, so that there be no lumps in it; put it all together, and season it according to your taste. Butter a cloth very well, let it be thick that it may not run out, and boil it half an hour as fast as you can; then take it up, and make sauce with butter, rose water, and sugar, and serve it. You may stick some blanched almonds upon it, if you please,

A boiled bread pudding.

A QUART of cream must be set over the fire to boil, with a blade or two of mace, eight cloves, a bit of cinnamon, a little nutmeg, salt, and sugar; when it has boiled, have ready the crusts of two French rolls cut in slices, put them into it, and let it stand till it is cold; then drain all the cream that the bread has not soaked, and rub it through the colander; put in six eggs, leaving out the whites; then stir it all together well, but-
ter

ter your dish, and put it in, tying it over with a cloth and packthread. Little more than an hour will boil it.

A hasty pudding.

BREAK an egg into fine flour, and with your hand work up what you can into a paste as stiff as possible; then mince it as small as if it were to be sifted; then set a quart of milk a-boiling, and put in your paste so cut as before mentioned, with a little salt, some beaten cinnamon, sugar, and a piece of butter as big as a walnut; keep it stirring all one way, till it is as thick as you would have it, and then stir in such another piece of butter; and when it is in the dish, stick it all over with little bits of butter.

A good plum pudding.

TAKE a pound and a quarter of beef sewet, when skinned, and shred it very fine; then stone three quarters of a pound of raisins, and mix with it; add a grated nutmeg, a quarter of a pound of sugar, a little salt, a little sack, four eggs, four spoonfuls of cream, and about half a pound of fine flour, mixing them well together, pretty stiff; tie it in a cloth, and let it boil four hours. Melt butter thick for sauce.

A custard pudding.

HAVING a pint of cream, mix with it six eggs well beaten, two spoonfuls of flour, half a nutmeg grated, a little salt and sugar to your taste; butter a cloth, and put it in when the pot boils; boil it just half an hour; and melt butter for sauce.

White puddings with currants.

TO three pounds of grated bread take four pounds of beef sewet finely shred, two pounds of currants; cloves, mace, and cinnamon, of each half an ounce, finely beaten; a little salt, a pound and a half of sugar, a pint of sack, a quart of cream, a little rose water, twenty eggs well beaten, with but half the whites; mix all

these well together, and fill the guts half full: boil them a little, and prick them as they boil, to keep them from breaking. Take them up on clean cloths.

To make pancakes.

SEASON two quarts of fine flour, and half a dozen eggs, leaving out half the whites, with cinnamon, cloves, mace, nutmeg, and a little salt, and make into a batter with milk; beat and mix it all together, and put in half a pint of sack; put your pan on the fire with some butter, and when it is hot, put in your batter, and run it thin over the bottom of your pan, supplying it with little bits of butter; toss it very often, and fry it crisp and brown.

Apple fritters.

BEAT the yolks of eight eggs, the whites of but four, well together, and strain them into a pan; then take a quart of cream, warm it as hot as you can endure your finger in it; then put to it a quarter of a pint of sack, three quarters of a pint of ale, and make a posset of it; when your posset is cool, put it to your eggs, beating them well together; then put in nutmeg, ginger, salt, and flour to your liking: your batter should be pretty thick: then put in pippins sliced or scraped: fry them in good store of hot lard with a quick fire.

To make puff paste.

TAKE a pound of flour, break into it two ounces of butter and two eggs; then make it into paste with cold water; then work the other part of the pound of butter to the stiffness of your paste; then roll out your paste into a square sheet: stick it all over with bits of butter, flour it, and roll it up like a collar; double it up at both ends so that they meet in the middle, and roll it out again as aforesaid, till all the pound of butter is in.

To make a savory lamb pie.

SEASON your lamb with pepper, salt, cloves, mace, and nutmeg, and put it into the bottom of your paste
with

with a few lambs stons and sweetbreads, seasoned as your lamb, also some large oysters, and savory forced-meat balls, hard yolks of eggs, and the tops of asparagus two inches long, first boiled green; then put butter all over the pie, lid it, and set it in a quick oven an hour and a half; then make the liquor with oyster liquor, as much gravy, a little claret, with one anchovy in it, and a grated nutmeg. Let these have a boil, thicken it with the yolks of two or three eggs, and when the pie is drawn pour it in.

A veal pie.

HAVING cut the best part of a leg of veal into thin slices, beat it with a rolling pin, season them with salt, pepper, cloves and mace; then cut a pound of bacon into thin slices, and roll them up one by one, with a slice of veal in the middle; then put them in a dish, with two or three anchovies, two shalots, a few oysters, some forced-meat balls, and a sliced lemon with the peel off; add half a pint of white wine, half a pint of good broth, some gravy, and butter; cover it with puff paste, and bake it in a gentle oven.

A veal pasty.

TAKE a quarter of a peck of fine flour, and a pound of butter; break the butter into bits, put in salt, and half an egg, and as much cold cream or milk as will make it into a paste: make your sheet of paste, bone a breast of veal, and season it with salt and pepper; lay butter in the bottom of your paste, and then lay in your veal. Put in whole mace, and a lemon sliced thin, with the rind; cover it with butter, close it up, and bake it; when it comes out of the oven cut it up, heat some white wine, butter, the yolks of eggs, and sugar; pour this into the pasty, and serve it.

A lumber pie.

GET a pound and a half of veal, just scalded, mince it very small, with beef sewet the like quantity; then
take

take some grated bread, some mace, nutmeg, cinnamon, sugar, rose water, eggs and currants; then fill your pie, laying some marrow, sweetmeats, and lemon; then lid it, and when baked, make a caudle with white wine and the yolks of two eggs, sweetened with sugar. Take care to put in marrow enough.

An umble pie.

GET the umbles of a deer, parboil them, and clear off all the fat from them; then shred to them more than the weight of beef sewet, add half a pound of sugar, half a pint of claret, a pint of Canary, and two pounds of currants washed and picked; season with salt, cloves, mace, and nutmeg; mix all well together, and bake them in puff or other paste.

A Devonshire squab pie.

SHEET a dish with puff paste, put at the bottom a layer of sliced pippins with some sugar, and upon that a layer of mutton steaks, cut from the loin, well seasoned with pepper and salt; strew some more slices of pippins next, and over them some onions, shred small; repeat these till your pie is full to the top; then close it, having put in about half a pint of water, and bake it.

A venison pasty.

TAKE half a peck of flour, put to it four pounds of butter, beat eight eggs, and make the paste with warm water; bone the venison, break the bones, season them with salt and pepper, and boil them, with this fill up the pasty when it comes out of the oven: take a pound of beef sewet, cut it into long slices, strew pepper and salt upon it; lay the venison in, seasoned pretty high with salt and black pepper bruised; set pudding crust round the inside of the pasty, and put in about three quarters of a pint of water; then lay on some fresh butter, and cover it. When it comes out of the oven, pour in the liquor you have made of the bones boiled, and shake all well together.

A gible pie.

YOUR goose giblets being scalded and well picked, set them over the fire with just water enough to cover them, seasoning them pretty high with salt, pepper, an onion, and a bunch of sweet herbs. When they are stewed very tender, take them out of the liquor, and set them by to cool; afterwards they are to be put into a standing pie, or into a pan with good puff paste round it; a convenient quantity of butter, the yolks of hard eggs, and balls of forced meat may also be laid over them, leaving a hole on the top of the lid, to pour in half the liquor the giblets were stewed in, just before your pie is set in the oven.

A pigeon pie.

TRUSS and season your pigeons with pepper, salt, and nutmeg, lard them with bacon, and stuff them with forced meat; lay on lambs stones, sweetbreads, and butter, and close the pie; then pour in liquor made of claret, gravy, oyster liquor, two anchovies, a faggot of sweet herbs, and an onion; boil this up, and thicken it with brown butter. This liquor serves for several other sorts of fowl and meat pies.

A mutton pie.

CUT your mutton into steaks, season with salt and pepper, shred some sewet small, and put both under and over your steaks; put in a little liquor, and bake it.

Minced pies.

TAKE bullock's heart, or the best part of a neat's tongue parboiled, peel it, cut it in slices, and set it to cool; to a pound of either, put two pounds of beef sewet and marrow, then chop them all together on a block very fine; to each pound of meat put a pound of currants, and a pound of stoned raisins, chopped or cut small; then pound your spice, which must be cloves, mace, and nutmeg; season it as you like, with sugar,
orange.

orange, lemon and citron peel, shred with two or three pippins; squeeze in the juice of one lemon, a large glass of sack, with some dates stoned and shred small; all these being mixed together very well, make your pies, and bake them, but not too much.

An eel pie.

CUT your eels in pieces, season them with pepper, salt, and spices; then raise your pie; make a force meat of fish, and lay a layer of it in the bottom; then lay in your eels, put over them a layer of butter; lid your pie, and bake it in a gentle oven.

To make black caps.

CUT twelve large apples in halves, and take out the cores; place them on a tin patty pan, with their skins on; put to them four spoonfuls of water, and scrape double-refined sugar over them; set them in a hot oven till the skins are black a little in the middle, and the apples tender, which will be in about three quarters of an hour, and then dish them up, scraping a little fine sugar over them again.

To keep gooseberries for tarts, &c.

TAKE gooseberries when they are full grown, before they turn, put them into wide-mouthed bottles, cork them close, and set them in a slack oven till they are tender and cracked; then take them out of the oven, and pitch the corks.

By the same method you may keep several sorts of fruit, as bullace, currants, damsons, pears, plums, &c. only do these when they are ripe.

To pickle walnuts.

AT Midsummer get some walnuts, when a pin will pass through them, and put them into a deep pot, and cover them over with ordinary vinegar; change them into fresh vinegar once in fourteen days till six weeks are past; then take two gallons of the best vinegar, and put into it coriander seeds, carraway seeds, dill seeds,
of

of each one ounce, grossly bruised, ginger sliced, three ounces, whole mace, one ounce, nutmeg bruised, two ounces; give all a boil or two over the fire, have your nuts ready in a pot, and pour the liquor boiling hot over them; and thus do nine times.

To pickle mushrooms.

TAKE button mushrooms, wipe them clean with a piece of flannel, and throw them into half milk and half water; then set on your preserving pan, with half milk and half water, and when it boils put in your mushrooms, and let them boil up quick for half a quarter of an hour; then pour them into a sieve, and let them drain till cold. Then make your pickle of the best white-wine vinegar; boil mace, long pepper, and a race of ginger in it; and when enough, cut a nutmeg into quarters, and put in it; let it stand till it be cold, then put it into a glass, pour a little of the best sweet oil you can get to preserve them, tie it down with leather, and set it by for use.

To pickle French beans.

GET French beans when they are very young, top and tail them; put them into the best white-wine vinegar, with salt, a little whole pepper, and a race of ginger, cut gross; let them lie in the cold pickle nine days; then boil your pickle in a brass kettle, put your beans in, and let them but just have a boil; then take them off the fire, stove them down close, set them by; and do thus six times, when they will be as green as grass; then put them into an earthen pot, tie it down close with leather, and they will keep all the year. The same way you may do cucumbers and purslain stalks. If they change color, boil up the pickle, and pour it over them scalding hot.

To pickle cucumbers.

FIRST wash the cucumbers; then put them into a rundlet with one end, and head it up close: take water
T and

and salt, and stir together till it will bear an egg; then boil it, and skim it very well, put it into your vessel, and let it stand three weeks: then open the head of your vessel, and take out the cucumbers clean from the water, and put them into another vessel, laying at the bottom some dill, fennel, and Jamaica pepper, and a little alum, which will make them crisp; and strew some of these ingredients among them; put in boiling vinegar, then head up your vessel again for a week; and if you find they are not green enough, you must boil the vinegar again, put it to them, and stop your vessel close.

To pickle melons, or large cucumbers.

TAKE the largest and greenest cucumbers, cut a piece the whole length of your cucumbers out of their sides, take out their seeds, and drain them well; then put into them some cloves, mace, whole pepper, and mustard seed bruised a little; then peel three cloves of garlic, the same of shalot, with some ginger sliced thin, according to the quantity, and put in a little salt; then lay the piece on again that you cut out, and tie it fast and close with packthread; then put them into as much white-wine vinegar as will cover them very well; and put in a good deal of mustard, and a bay leaf, with salt, according to the quantity you make; let them lie in the cold pickle nine days: then put them into a brass kettle, and set them over the fire to green; stowe them down close, and let them have a boil or two; then take them off, and stowe them down very close, and let them stand to green; then set them on again, and so do till they are very green; then take them out, boil up the pickle, and pour it over them scalding hot; then cover your pot, and tie it down close with leather. You may eat them next day, or keep them a year.

To pickle broom buds.

TAKE broom buds, tie them up in little linen bags, and make a pickle of bay salt and water boiled, strong enough to bear an egg; put your bags in a pot, and
when

when your pickle is cold, put it to them; keep them close, and let them lie till they turn black; then shift them two or three times till they turn green; then take them out, and boil them as you have occasion for them; when they are boiled, put them out of the bag in vinegar. They will keep a month after they are boiled.

Red cabbage.

YOU may do it in quarters, or shave it in long slices, and scald it about four minutes in water and salt, then take it out and cool it; boil up some vinegar and salt, whole pepper, ginger, and mace; when your pickle is boiled and skimmed, let it be cold, then put in your cabbage, and cover it presently.

To pickle small onions.

GET white onions, as big as the tip of your finger, and lay them in water and salt two days; shift them once, then drain them in a cloth; boil the best vinegar with spice, according to your taste, and when it is cold, keep them in it, covered with a wet bladder.

Barberries.

TAKE of white-wine vinegar and fair water equal quantities, and to every pint of this liquor put a pound of six-penny sugar; set it over the fire, bruise some of the barberries, and put in it, with a little salt; let it boil near half an hour, then take it off the fire, and strain it, and when it is perfectly cold, pour it into a glass over your barberries. Boil a piece of flannel in the liquor, and put over them, and cover the glass with leather.

Gerkins.

PUT them into a brine strong enough to bear an egg, for three days; then drain them, and pour on your pickle (as on the melons) boiling hot, having some dill seeds in your pots: cover them very close two days, and when you green them set them over the fire as before.

To pickle samphire.

TAKE samphire that is green, and has a sweet smell, gathered in the month of May; pick it well, and lay it to soak in water and salt for two days; then put it into an earthen pot, and pour over as much white-wine vinegar as will cover it; then put it into a sauce pan, set it over a gentle fire, cover it close, and let it stand till it is green and crisp, but not soft and tender; then put it into the pan again, and tie it down close for use.

To pickle smelts to exceed anchovies.

YOUR fish being washed and gutted clean, lay them in rows, and put between every layer of fish, pepper, nutmeg, mace, cloves, and salt well mixed, and four bay leaves, powdered cochineal, and petre salt, beat and mixed with spice; boil red-wine vinegar, enough to cover them, and put to them when quite cold.

To make catchup.

TAKE a stew pan full of large-flap mushrooms, and the tips of those you wipe for pickling; set it on a slow fire, with a handful of salt; they will make a great deal of liquor, which you must strain, and put to it a quarter of a pound of shalots, two cloves of garlic, some pepper, ginger, cloves, mace, and a bay leaf; boil, and skim it well; when it is quite cold, bottle, and stop it very close.

To pot tongues.

GET neats tongues, that look red, out of pickle, cut off the roots and boil them till they may be easily peeled; for seasoning, take salt, pepper, nutmeg, cloves, and mace, rub it well into them, and set them in the oven. When they are baked, take them out, and turn them into another pot to be kept for use; at the same time, pour off all the butter, keep back the gravy, and cover your tongues with other melted butter an inch deep.

To

To pot beef like venison.

CUT a large veiny piece of beef into four pieces; then skin it, and beat it with a rolling pin; then let it be well rubbed with sal prunella and salt petre powdered very fine, and laid in a tray for two days; that time being expired, take it out, and season it pretty high with salt and pepper; afterwards having cut beef sewet into long slices, let them be seasoned in like manner, and disposed in the bottom of a pot; lay your meat over the sewet, also two pounds of fresh butter broken into small pieces on the top, and set into a quick oven: when your beef is baked, take it out of the pot with a skimmer, so as to drain it from the gravy; then clear it from the skins and veins, and pound it in a mortar, with a little of the butter that was skimmed off; then put it into another pot, and pour all the butter over it, keeping back the gravy. Venison may be potted after the same manner, only you must not beat it in a mortar, and black pepper is to be used instead of white.

To pot lampreys.

SKIN, and cleanse them with salt, and then wipe them dry; beat some all-spice very fine, and mix it with salt, cloves, and mace beaten; then turn them round, and season them, and lay them on one another when you bake them; but when you pot them, if they are large, one will be enough for a pot; bake them one hour, drain them dry, and put some clarified butter over, and they will keep the year round.

To pot eels.

LET your seasoning be Jamaica pepper, common pepper, pounded fine, and salt; strew some of this at the bottom of an earthen pan, then cut your eels, and lay them over it; strew some more of the seasoning upon them, and put in another layer of eels; proceed in this manner till you have put in all your eels, and then place a few bay leaves on the top of them; pour in as
much

much common vinegar as you think convenient, and a like quantity of water; cover the pan with paper, and bake them. When you take them out of the oven, pour off the liquor; then take as much clarified butter as is sufficient to cover them handsomely, pour it upon them, and lay them by for use.

To collar beef.

CUT a piece of flank beef square, and take off the inner skin; make a brine of water and bay salt, strong enough to bear an egg, to the breadth of a sixpence; let the beef lie in it one week, then rub it all over with salt petre, and let it lay three days longer; then take one ounce of white pepper, one large nutmeg, the weight of it in mace, and the weight of both in cloves; beat all grossly, and strew upon the beef; then roll it up hard, bind it with a tape, sew it up in a cloth, and put it in a long earthen pan; fill it up with half claret, and half water; cover it close with a coarse paste, and bake it twelve hours in a very hot oven; then take off the tape, and roll the cloth very hard about it again; tie it up, and hang it up to drain and cool. If you like herbs; thyme, sweet marjoram, and parsley shred, are the proper sort: but it does not roll so close with as without. It cannot be baked too tender.

To collar a breast of mutton.

GET a large breast of mutton, take off the red skin, and all the gristles and bones; then grate white bread, and the yolks of two or three hard eggs, a little lemon peel, sweet herbs of all sorts, and cives, pepper, salt, and spice; mix these all together; wash six anchovies, and lay them over the meat; then strew your seasoning over it, roll it hard, and bind it with tape, and you may bake, boil, or roast it. Cut it in pieces as thick as three fingers, and serve it with strong gravy sauce, garnished as you please, with fried oysters, or forced meat, or both.

To collar a breast of veal.

BONE a large fat breast of veal, and take out also the gristles; then having shred sage, winter savory, sweet marjoram, thyme, and cives small, and a little lemon peel, season them with salt, pepper, and nutmeg; add also three or four hard eggs chopped small; then bone five anchovies, and cut a quarter of a pound of bacon into thin slices; lay them over your meat, strew your seasoning and herbs upon it, having some marrow and beef sewet shred together and mixed with your seasoning and herbs. Then roll up your collars tight, bind them up with tape, and set them into the oven.

To collar eels.

SPLIT a large eel, bone, and wash it; then strew it with cloves, mace, beaten pepper, salt, and sweet herbs; then roll it up, and tie it round with splinters; then boil it in water and salt, white-wine vinegar, and a blade of mace; when the eel is boiled, take it up; let the pickle boil a little longer, and when it is cold, put in the eel.

To make calves-feet jelly.

GET a pair of calves feet, boil them in water with the meat cut off from the bones; when cold, take the fat from the top, and the dross from the bottom. Sweeten it with half a pound of fine-powdered sugar; add the whites of six eggs beaten to a froth, half a pint of Rhenish wine, and one lemon after the juice is squeezed out, which are to be stirred and boiled together.

To make currant jelly.

STRIP four pounds of currants into four pounds of sugar that is brought to its cracked boiling; boil the sirup to a degree between smooth and pearled, till no scum arises; then lay all gently on a fine sieve, let it stand and drain thoroughly; then boil the jelly, skim it well again; put them into gallipots, and take off a thin
scum

scum that rises upon them, to render the liquor clear; two or three days after cover the pots with paper, and keep it for use.

Jelly of barberries is made after the same manner.

Jelly of cherries.

HAVING very good ripe cherries, bruise them, squeeze them through a linen cloth, add to the juice the same quantity of sugar brought to its cracked quality; strain your cherry juice, and pour it into the sugar; let it boil together, keep skimming it till the sirup is brought again to a degree between smooth and pearled; then pour it into glasses or gallipots, and afterwards take off the thin scum that rises upon them; let the glasses, &c. stand three days uncovered, then cover them with paper.

Jelly of raspberries.

GET six pounds of raspberries, three pounds of currants, and seven pounds and a half of sugar brought to the cracked boiling; strip in the fruits, and let them all boil together, skimming it till no more scum will rise, and the sirup is become between smooth and pearled; take the jelly that passes through, and give it another boiling, skim it well, and put it into pots, or glasses, as before.

To make artificial asses milk.

TAKE of candied eryngo root one ounce, pearl barley half an ounce, liquorice root three drams; boil them in two pints of water to one pint, to which add a pint of new milk from the cow; boil them gently together, then strain the liquor for use.

To make mustard.

HAVE good seed, pick, and wash it in cold water; then drain it, and rub it in a cloth very clean; then beat it in a mortar, with strong wine vinegar; and being fine beaten, strain it, and keep it close covered.

When it is wanted for use, put some, a day before, into a mustard pot, with a little boiling water and salt, and stir them together.

Black

Black puddings.

BOIL all the hog's harlet in about four or five gallons of water till it is very tender, then take out all the meat, and in that liquor steep near a peck of grits, put in the grits as it boils, and let them boil a quarter of an hour; then take the pot off the fire, and cover it up very close, and let it stand five or six hours; chop two or three handfuls of thyme, a little savory, some parsley, pennyroyal, cloves and mace beaten, and a handful of salt; then mix all these with half the grits, and two quarts of blood; put in most of the leaf of the hog; cut some of it in square bits like dice, and some in long bits; fill the guts, and put in the fat as you like it; fill the guts three quarters full, put your puddings into a kettle of boiling water, let them boil an hour, and prick them with a pin to keep them from breaking; Lay them on clean straw when you take them up.

To cure bacon.

SALT it first with common salt, without salt petre, for the smoke as it penetrates will cure and colour the flesh. Then hang up the pieces to dry gradually in the smoke of a chimney, but not in reach of the heat of the fire. For this purpose, a compact closet should be contrived, with a hole communicating with a chimney, which must be near the floor, to convey the smoke into the closet. To carry off the smoke, a convenient outlet must be had almost at the top of the closet; but it must not be too large, because if the closet be not constantly full of smoke, the bacon will receive detriment. Wood fires should always be used in preference to those of coals, turf, or peat.

To make butter for present use.

GET a sufficient quantity of cream, and having strained it through a clean linen cloth into the churn, work it with solid and heavy strokes, which will bring the butter sooner than with such as are given light and quickly.

ly. At the beginning of the breaking of the butter, let the inside of the lid of the churn be cleaned; after which let the strokes of the churn be made with less force, to prevent heating the butter. After draining off the butter milk, take the butter out, and wash it in clean cold water, when it will be fit to make into lumps, &c. for home use or for sale.

To make butter to pot or barrel.

STIR your milk in a pail or tub, while it is warm from the cow, several times in half an hour; then put it into leaden or wooden stands or pans. Keep your cream in an earthen glazed pot, and if you do not churn quickly, shift it into others every twelve hours to keep it sweet. As your butter is churned, wash it in two or three waters, and salt it to your conveniency. Beat all the butter milk clean out of it, for on this very much depends its keeping sweet; but never wash it after salting. If it be to be potted, keep it all night in what in some places is called a wedge, and beat it next morning again. Let your layers in the barrel or pot be two inches thick at least, and strew a little salt between every one, and so on till the vessel be full.

The butter that is made in the early part of summer is not so good for potting as the later sort.

To make fresh cheese.

TAKE two quarts of raw cream, sweeten it with sugar, boil it a while, then put in some damask-rose water, keeping it stirring, that it may not burn to; when it is thickened and turned, take it off from the fire, wash the strainer and cheese vat with rose water, and roll your curd to and fro in the strainer to drain the whey from it; then put the curd with a spoon into the vat; as soon as it is cold, slip it into the cheese-dish with some of the whey, and serve it up.

To make Gloucestershire cheese.

PREPARE a quantity of curd with care, put it into a vat, and cover it with a clean linen cloth till it be dry.

dry. Then cut it into small pieces, and put them into boiling water mixed with salt; after this, take the whole out, wring it from the water, and let it stand a day longer in another vat, turning it several times in the day. Put it into the press, and let it remain twenty-four hours; then take it out, and set it up; but turn it several times during the first month. In eight or nine months it will be fit for use.

To make Cheshire cheese.

DRAW the curd gently and without breaking to one side, and press it softly so as the whey may run out without hurting the milk. Put the curd into a vat, and keep turning and mixing it with a great deal of salt; then mix the curd as small as possible, and put it in a mould eight inches deep. Let it be pressed very hard, and when taken out, placed on a shelf. After it has been turned every day during a month, cut a hole in the middle of it, and pour in half a pint of sack, which will immediately dissolve through the cheese; then put in the piece closely that it may receive no damage, and set it in a cellar for a twelvemonth, when it will be fit for use.

To make red or white-elder wine.

GATHER the elder berries ripe and dry, pick them, bruise with your hands, and strain them; then set the liquor by in glazed earthen vessels for twelve hours to settle; then put to every pint of juice a pint and half of water, and to every gallon of this liquor put three pounds of Lisbon sugar: set this in a kettle over the fire, and when it is ready to boil, clarify it with the whites of four or five eggs; let it boil an hour, and when it is almost cold, work it with strong ale yeast, and then tun it, filling up the vessel from time to time with the same liquor, saved on purpose, as it sinks by working. In a month's time, if the vessel hold about eight gallons, it will be fine and fit to bottle; and after bottling, will be fit to drink in two months; but remem-

ber that all liquors must be fine before they are bottled, or else they will grow sharp, ferment in the bottles, and never be good for any thing.

N. B. Add to every gallon of this liquor a pint of of strong mountain wine, but not such as has the borachio or hogskin flavor. This wine will be very strong and pleasant, and will keep several years.

Red-elder wine is to be prepared in the same manner as that made with sugar; and if the vessel hold about eight or ten gallons, it will be fit for bottling in about a month's time; but if the vessel be larger, it must stand longer in proportion, that is, three or four months at least for a hoghead.

To make gooseberry wine.

GATHER the gooseberries in dry weather, when they are half ripe, pick them, and bruise them in a tub, with a wooden mallet, or such other like instrument, for no metal is proper; then take about the quantity of a peck of the bruised gooseberries, put them into a cloth made of horse hair, and press them as much as possible, without breaking the seeds; repeat this till all your gooseberries are pressed, and add to this pressed juice, the other which you will find in the tub; and to every gallon put three pounds of powder sugar; stir this together till the sugar is dissolved, and then put it in a vessel or cask, which must be quite filled with it. If the vessel hold about ten or twelve gallons, it must stand a fortnight or three weeks; or if about twenty gallons, then about four or five weeks, to settle, in a cool place; then draw off the wine from the lees, and after you have discharged the vessel from the lees, return the clear liquor again into the vessel, and let it stand three months, if the cask is about ten gallons; or between four and five months, if it be twenty gallons, and then bottle it off.

Note, A small cask of any liquor is always sooner ripe and fit for drinking than the liquor of a large cask; but a small body of liquor will sooner change four, than that

that which is in a large cask. The wine, if it is truly prepared, according to the above directions, will improve every year, and last several years.

To make currant wine.

GATHER your currants full ripe, strip them and bruise in a mortar, and to every gallon of the pulp put two quarts of water, first boiled, and cold. You may put in some rasps if you please; let it stand in a tub twenty-four hours to ferment; then let it run through a hair sieve; let no hand touch it, and let it take its time to run; and to every gallon of this liquor put two pounds and a half of white sugar; stir it well, and put it in your vessel, and to every six gallons put in a quart of the best rectified spirit of wine; let it stand six weeks, and bottle it; if it is not very fine, empty it into other bottles, or at first draw it into large bottles, and then, after it has stood a fortnight, rack it off into smaller.

To make cherry wine.

PULL off the stalks of the cherries, and wash them without breaking the stones; then press them hard through a hair bag, and to every gallon of liquor put two pounds of six-penny sugar. The vessel must be full, and let it work as long as it makes a noise in the vessel; then stop it up close for a month or more, and when it is fine, draw it into dry bottles, and put a lump of sugar into every bottle; if it make them fly, open them all for a moment, and stop them up again. It will be fit to drink in a quarter of a year.

Raisin wine.

TO every gallon of clear Thames, or other river water, put five pounds of Malaga or Belvidere raisins; let them steep a fortnight, stirring them every day; then pour the liquor off, squeeze the juice out of the raisins, and put both liquors together in a vessel that is of a size to contain it exactly, for it should be quite full; let the vessel stand open thus till your wine has done
hissing

hissing, or making the least noise; you may add a pint of French brandy to every two gallons; then stop it up close, and when you find it is fine, which you may know by pegging it, bottle it off.

If you would have it red, put one gallon of Alicant wine to every four of raisin wine.

To make orange wine.

PUT twelve pounds of fine sugar, and the whites of eight eggs, well beaten, into six gallons of spring water; let it boil an hour, skimming it all the time; take it off, and when it is pretty cool, put in the juice of fifty Seville oranges, and six spoonfuls of good ale yeast, and let it stand two days; then put it into your vessel with two quarts of Rhenish wine, and the juice of twelve lemons. You must let the juice of lemons and wine, and two pounds of double-refined sugar, stand close covered ten or twelve hours before you put it into the vessel to your orange wine, and skim off the seeds before you put it in. The lemon peels must be put in with the oranges, and half the rinds must be put into the vessel; it must stand ten or twelve days before it is fit to bottle.

To make quince wine.

GATHER quinces when dry, and wipe them very clean with a coarse cloth; then grate them with a coarse grater or rasp, as near the core as you can; but grate in none of the core, nor the hard part of it; then strain your grated quinces into an earthen pot, and to each gallon of liquor put two pounds of fine loaf sugar, and stir it till your sugar is dissolved; then cover it close, and let it stand twenty-four hours, by which time it will be fit enough to bottle, taking care in the bottling of it that none of the settlement pass into the bottles. This will keep good a year. Observe that your quinces must be very ripe when you gather them for this use.

To

To make cowslip wine.

TAKE six gallons of water, twelve pounds of sugar, and four whites of eggs; beat the eggs very well, and put them in the water and sugar; then put it on the fire, in a kettle, and let it boil three quarters of an hour, skim it all the time it boils, and when it is cold, take a peck of picked cowslips, bruise them a little and put them in; then make a good brown toast and spread it on both sides with good ale yeast, put it in with the cowslips, and let it stand two or three days to work. The night before you strain it off, put in two lemons, a quart of Rhenish wine, and six ounces of sirup of citrons; then cover it close; the next day strain it off through a strainer, squeezing the cowslips as hard as possible; then strain it through a flannel bag, and put it in your vessel; when it has done working, stop it close for a fortnight, or three weeks, then bottle it off.

Damson wine.

HAVING provided four gallons of water, put to every gallon four pounds of Malaga raisins, and half a peck of damsons, in a vessel without a head, where, being covered, they are to steep six days; stir them twice every day, and let them stand as long without stirring. Then draw off your wine, colour it with the infused juice of damsons sweetened with sugar, and turn it into a wine vessel for a fortnight, in order to be made fine; and afterwards dispose of it in bottles.

Raspberry wine.

RIPE raspberries being bruised with the back of a spoon, strain them, and fill a bottle with the juice; stop it, but not very close, and set it by for four or five days; then pour it off from the dregs, and add as much Rhenish, or white wine, as the juice will well colour; that done, sweeten your wine with loaf sugar, and bottle it for use.

Black-

Black-cherry wine.

BOIL six gallons of spring water one hour ; then bruise twenty-four pounds of black cherries, without breaking the stones ; pour the water boiling hot on the cherries, stir the cherries well in the water, and let it stand twenty-four hours ; then strain it off, and to every gallon put near two pounds of good sugar ; mix it well with the liquor, and let it stand one day longer ; then pour it off clear into the vessel, and stop it close ; let it be very fine before you draw it off into bottles.

To make elder-flower wine.

TO twelve gallons of water, put thirty pounds of single loaf sugar, boil it till two gallons are wasted, skimming it well ; let it stand till it be as cool as wort, then put in two or three spoonfuls of yeast ; when it works, put in two quarts of blossoms, picked from the stalks, stirring it every day till it has done working, which will not be under five or six days ; then strain it, and put it into the vessel. After it is stopped down, let it stand two months, and then, if fine, bottle it.

To brew ale and beer.

PUT half a hoghead of water into your copper, and cover it with bran ; when it is scalding hot, put a third part of it into the mash tub, and let it stand till the steam is so far spent, that you can see your face in the liquor ; then put in two bushels of malt, and stir the malt and liquor well together. In the mean time, let the rest of the water boil in the copper ; then put out the fire, that the heat of the liquor may be allayed ; then put the other part of it into the mash tub, and stir it well again ; put in also a shovel or two of hot coals to take off any ill taint of the malt, and so let it stand for two hours. In the mean time, heat half a hoghead more of liquor, and when you have drawn off your first wort, put part of it upon the grains, and stir in a bushel and half more of fresh malt ; then put your first wort
into

into the copper again, making it scalding hot; and put part of it into a second mash tub, and when the steam is gone, stir in it a bushel and a half more of fresh malt; then put in the rest of the wort, and stir it well, and let it stand two hours; then heat another half hoghead of water, and when what was put into the first mash tub has stood two hours, draw it off, and also that wort in the second mash tub, and take the grains out of the second mash tub, and put them into the first; then put the liquor in the copper into it, and let it stand an hour and a half; in the mean time, heat another half hoghead of water, put it upon the grains, and let it stand as before. Boil the first wort with a pound of hops for two hours, or till it looks curdly for beer; boil the second wort with six ounces of hops for ale, an hour and a half, and boil the hops of both worts in your other liquor, for table beer, an hour and a half.

Strong and small beer.

LET the water boil before you put it into the mashing-vat, and let it stand till the steam is off, about one hoghead of water; then take your malt, and strew it in with a hand bowl, another keeping it stirring till it grows thick; then put in more water and malt as before, till you have got your quantity; reserve some malt to cover the top about one inch thick; let it stand three hours, then draw it off at the bottom, and pour it in at the top till it runs fine; put your hops to the fine liquor, keep them stirring till your liquor is ready to boil, and then put them into the copper.

Twenty bushels of malt will make two hogheads of strong, and four of small beer; ten pounds of hops are sufficient. Or twenty bushels of malt will make four hogheads of good ale, and two of small beer; but then you must put but eight pounds of hops to it, and let it not boil above an hour and a half.

To cure a butt of ropy beer.

MIX two handfals of bean flour with one handful of salt, and it will answer the end very well.

To feed and give a fine flavor to a barrel of beer.

PUT six sea biscuits into a bag of hops, and put it all together into the cask.

To fine drink in twenty-four hours.

PUT a piece of lime, made from soft, not hard chalk, about as big again as a hen's egg, which will disturb the liquor, and cause it afterwards to be fine, and draw off brisk to the last, though flat before; this quantity will do for a kilderkin.

To recover a kilderkin of stale small beer.

PUT two ounces of good hops, and one pound of mellow fat chalk, broke into about six pieces, into the bung hole, and immediately stop it up close. In three days you may tap it, and it will prove sound and pleasant to the last.

To make mead.

TO thirteen gallons of water put thirty pounds of honey, boil, and skim it well; then take rosemary, thyme, bay leaves, and sweet briar, one handful altogether; boil it an hour; then put it into a tub, with two or three good handfuls of ground malt; stir it till it is but blood-warm; then strain it through a cloth, and put it into a tub again; cut a toast round a quartern loaf, spread it over with good ale yeast, and put it into your tub; and when the liquor is quite over with the yeast, put it up in your vessel; then take of cloves, mace, and nutmegs, an ounce and a half; of ginger sliced, one ounce; bruise the spice, and tie it all up in a rag, and hang it in the vessel; stop it up close for use.

To make white metheglin.

YOU must take sweet marjoram, sweet-briar buds, strawberry leaves and violets, of each two handfuls; double violets (if they are to be had), broad thyme, borage, and agrimony, of each two handfuls; six or eight tops of rosemary, the seeds of carraways, coriander

der and fennel, of each four spoonfuls, and six or eight large blades of mace. Boil all these ingredients in sixteen gallons of water for three quarters of an hour or better, skim, and strain the liquor, to which, having stood till it is luke-warm, put as much of the best honey as will make it bear an egg the breadth of a sixpence above the water; then boil it again as long as any scum will rise, and set it to cool; when it is almost cold, put in a pint of new ale yeast, and when it has worked till you perceive the yeast to fall, tun it up, and suffer it to work in the cask till the yeast has done rising; fill it up every day with some of the same liquor, stopping it afterwards. Put into it, in a bag, a couple of nutmegs sliced, a few cloves, mace and cinnamon, all unbruised, and a grain or two of musk.

To make cyder.

GET apples so thoroughly ripe that they will easily fall by shaking the tree; they are to be pippins, pomewaters, harveys, or other apples of a watery juice; either grind or pound them, squeeze them in a hair bag, and put the juice into a seasoned cask.

The cask is to be seasoned with a rag dipped in brimstone tied to the end of a stick, and put in burning into the bung hole of the cask; and when the smoke is gone, wash it with a little warm liquor, that has run through a second straining of the husk of the apples.

Put into the cask, when the cyder is in, a bit of paste made of flour, tied up in a thin rag; let it stand for a week, and then draw it off from the lees into another seasoned cask.

Some put three or four pounds of raisins into a hoghead, and two pounds of sugar, to make the cyder work the better.

To recover cyder that is decayed, although it be quite sour.

FROM a hoghead of pale sour cyder draw out as much as by boiling with six pounds of brown-sugar candy will make a perfect sirup; let the sirup stand till

thoroughly cold, then pour it into the hoghead, and stop it very close. This will raise a fermentation, but not a violent one. There must be room in the vessel for the cyder to work, and in a few days it will be fit to drink.

To make shrub.

TAKE two quarts of brandy, and put it in a large bottle, with the juice of five lemons, the peels of two, and half a nutmeg; stop it up, and let it stand three days; then add to it three pints of white wine, and a pound and a half of sugar; mix, strain it twice through a flannel, and bottle it up. It is both a pretty wine, and a cordial.

To clean and sweeten casks.

IF your cask be a butt, then, with cold water first rinse out the lees clean, and have ready, boiling or very hot water, which put in, and with a long birch broom scrub the bottom as well as you can. At the same time let there be provided another shorter broom of about a foot and a half long, to clean the upper parts of the cask well. The one-handed short broom used with water and sand, or ashes, will effectually cleanse a hoghead, or other smaller vessel; the outside of the cask about the bung hole should be well washed, lest the yeast, as it works over, carry some of its filth with it.

But to sweeten a barrel, kilderkin, firkin, or pin, in the great brew houses, they put them over the copper hole for a night together, that the steam of the boiling water or wort may penetrate into the wood: but this is such a furious searcher, that unless the cask is new hooped just before, it will be apt to fall in pieces.

RECEIPTS

RECEIPTS IN PHYSIC, &c.

A pectoral infusion for an asthmatic cough.

INFUSE one ounce of mustard seed and three drams of garlic in a quart of white wine, and drink it as you find occasion.

An emulsion for an asthma.

TAKE one dram and a half of gum ammoniac, dissolve it cold in a mortar, in four ounces of hyssop water, and two ounces of Rhenish wine; then strain it out for two doses.

A draught for a dangerous asthma.

TAKE sperma ceti, half an ounce; balsam of Tolu, three drams, dissolved with the white of an egg; then put in twelve ounces of decoction of barley, and with four ounces of white wine make an emulsion; sweeten it with a little sugar. Take a small draught frequently, with some drops of spirit of hartshorn, and tincture of castor, the like number of each.

A dose for an ague.

GIVE as much Virginia snake root, dried and powdered, as will lie upon a shilling, in a glass of sherry or sack, just before the cold fit begins; use this two or three times till the ague is gone.

An outward application for an ague.

TAKE smallage, ribwort, rue, plantane, and olibanum; beat all well together with a little bay salt, put it into a thin rag, and lay it to the wrist a little before the cold fit comes.

To prevent a relapse of the apoplexy.

ONCE every third day, at about four o'clock in the morning, take two scruples of pilla cochia the greater, and sleep after them; repeat it six times.

A plaster against an apoplexy.

GET galbanum and opopanax, of each two drams; pellitory of Spain and castor, of each one dram; oil of amber, one scruple; and Venice turpentine, a sufficient quantity to make a plaster; spread it on thin leather, and cover the head with it, being fresh shaved.

Cure for apoplectic, epileptic or hysteric fits.

APOPLECTIC, epileptic, or hysteric fits, may be cured solely by a milk diet, of about two quarts of cow's milk a day, without any other food.

A green oil for aches and bruises.

GET a pottle of oil of olives, and put it into a stone pot of a gallon, with a narrow mouth; then take southernwood, wormwood, sage, and camomil, of each four handfuls; and a quarter of a peck of red-rose buds, the white cut from them; shred them together grossly, and put them into the oil; and once a day, for nine or ten days, stir them well; and when the lavender spike is ripe, put in four handfuls of the tops, and let it stand three or four days longer, covered very close; then boil them an hour upon a slow fire, stirring often; then put to it a quarter of a pint of the strongest aqua vitæ, and let it boil an hour more; then strain it through a coarse cloth, let it stand till it is cold, and keep it in glassess for use. Warm a little in a spoon or saucer, and bathe the part affected,

A certain cure for the bite of a mad dog.

LET the patient be blooded at the arm nine or ten ounces. Then take of ash-coloured ground liverwort, cleaned, dried, and powdered, half an ounce; and black pepper, powdered, two drams. Mix these well together, and divide the powder into four doses, one of which must be taken every morning, fasting, for four mornings successively, in half a pint of cow's milk warm. After these four doses are taken, the patient must go into the cold bath, or a cold spring or river, every

every morning fasting, for a month: he must be dipt all over, but not stay in (with his head above water) longer than half a minute, if the water be very cold. After this he must go in three times a week for a fortnight longer.

N. B. The above herb is very common, and grows generally in sandy and barren soils all over England. The right time to gather it is in the month of October or November.

A salve for a blast, burn, or scald.

TAKE May butter fresh out of the churn, neither washed nor salted, and put a good quantity of the green inner rind of elder with it in a pipkin, and set that in a pot of boiling water; let it infuse a day or two; then strain it out, and keep it in a pot for use.

To sweeten the blood in the scurvy, jaundice, or any pains in the limbs.

TAKE scurvy grass, maidenhair, wild germander, wood sorrel, fumitory, of each half a handful; and damask roses, two handfuls; put these into two quarts of clarified whey; let all stand till scalding hot; then strain it off, and drink half a pint at a draught, four or five times in a day, for a month or five weeks in the spring. This is very well worth the trial in the gout.

To stop the spitting of blood.

MIX cinnabar of antimony, one ounce, with two ounces of conserve of red roses; and take as much as a nutmeg morning and night.

To stop the bloody flux.

TAKE of the best rhubarb, finely powdered, half an ounce; of red sanders, two drams; cinnamon, one dram; crocus martis astringent, three drams; of Lucatellus balsam, so much as suffices; make a mass of pills, of which take three every night and morning for a fortnight. This has cured some who have lost a vast quantity

quantity of blood, after other remedies had proved ineffectual.

To break a boil.

TAKE the yolk of a new-laid egg, some honey, and wheat flour; mix well together, spread it on a rag, and lay it on cold.

A liniment for a sore breast.

TAKE ointment of yellow basilicon, Arceus's liniment, of each six drams; powder of myrrh, two drams; mastich, aloes, of each half a dram; honey of roses, the yolks of an egg, of each two drams; make a liniment, and apply it warm with pledgets.

A plaster to discuss and soften any hard swelling in the breast, occasioned by the drying of the milk.

TAKE the plasters of diachylon without the gums, burnt lead, and soap, of each one ounce; cumin plaster, half an ounce; melt them, and add oil of amber, one dram; mix, and make a plaster; spread a little on a linen cloth, and apply it to the breast.

An ointment for the same.

TAKE ointment of poplar, camphorated white ointment, ointment of bays, unguent. nutr. and honey of each an ounce; mix them, and anoint the breast with a warm hand, applying the above plaster over it.

To dry away the milk.

TAKE of red lead, nine ounces; oil of red roses, one pint and a half; white-rose vinegar, half a pint; boil them to the consistence of a plaster, spread it on a coarse cloth, and lay it over the breast.

An easy and useful remedy for a fresh bruise or contusion.

TAKE fresh butter and parsley, of each a sufficient quantity, and having chopped the herb, mix it very well with the butter, to the consistence of a cataplasm or poultice, which is to be applied warm to the newly-bruised parts.

For

For an inward bruise.

TAKE Irish slate, two drams, powdered, and spruce beer, half a pint. Mix them, and drink twice a day; bleeding being premised.

For a bruise on the head.

TAKE sal volatile oleosum, Hungary water, and compound spirit of lavender, of each one ounce; mix them together, and rub the head therewith, it being first shaved.

An excellent ointment for burns and scalds.

TAKE of saccharum saturni, half a dram; and the sharpest vinegar, four ounces; make a solution of the former in the latter, and add to this solution, drop by drop (often stirring or shaking them together), as much oil of elder as will reduce the mixture to an ointment.

An approved medicine for a cancer, not broken.

TAKE dulcified colcother, and with cream, or whites of eggs, beaten to a water, bring it to the consistence of a poultice, which ought to be made large, and spread about the thickness of half a crown, and applied warm to the part affected, shifting it at least once a day.

For a cancer.

TAKE the hard substance that divides the kernel of the walnut, dry it to powder, and take as much of it, in some liquid, morning and evening, as will lie on a six-pence,

A liniment for a cancer ulcerated.

TAKE liniment of Arceus, the fat of vipers, of each one ounce; ointment of tobacco, ointment of apostles, of each half an ounce; powder of myrrh, red precipitate sifted fine, of each three drams; balsam of Peru, elixir proprietatis, of each two drams: mix and anoint the ulcer once or twice a day, applying the following plaster over it.

Y

Plaster

Plaster for a cancer.

TAKE the plasters of red lead, diachylon with the gums, and compound diachylon, of each one ounce; sperma ceti, half an ounce; balsam of sulphur turpented, balsam of Peru, of each two drams; oil of amber, one dram: mix them to a plaster, and lay over the sore.

A fomentation to discuss a cancer.

TAKE common wormwood, pennyroyal, hyssop, camomil flowers, and melilot, of each one handful; the roots of Florentine orrice, gentian, of each six drams: boil them in spring water and milk, of each a pint and a half; strain two pints of the liquor, to which add tincture of myrrh, spirit of wine camphorated, of each three ounces; and opium, one dram: mix them together, and foment the cancer with it, warm, twice a day.

A plaster to be applied after fomentation.

TAKE the plasters of compound diachylon, diachylon with the gums, and frogs with mercury, of each one ounce; sperma ceti, half an ounce; balsam of Peru, one dram and a half; oil of amber, thirty drops; make a plaster, and apply it over the breast after fomentation.

A mouth water to cure a canker.

TAKE of the juice of sage and honeysuckle, each six spoonfuls; of white-wine vinegar, two spoonfuls; rock alum, one ounce; and double the weight of the whole in honey: boil it to a thick sirup; skim it clean, and when cold, put it up for use. This, with sirup of mulberries, is good for any sore mouth.

For chilblains, kibes, whitloes, felons, &c.

TAKE May butter, seven ounces; wax and resin, of each four ounces; crude honey, ten drams; wheat flour, six drams: mix them, and spread upon leather; apply it to the part affected, changing it twice a day, till it begins to grow well. This warms, loosens, discusses, cleans,

cleans, ripens, and digests, as a general application; and is of known service in the speedy curing of felons and whitloes in the fingers; it is also of singular use to abate inflammations, and bring swellings to ripeness and maturity.

Pretty thick parings of turnips, fresh cut, and after being held to the fire till crisp, applied to the unbroken tumors or blisters of chilblains, as hot as can be endured, will relieve them without breaking the blisters. They must be kept on a competent time; and repeated, when necessary.

To prevent chilblains at the return of a certain season, anoint the parts where they are expected to appear, both before and during the access of the severe cold, with oil of turpentine or petroleum; and when the disorder first begins to shew itself, wrap round the affected part a piece of hog's bladder, well wetted in either of these oils; and take care to keep off the cold.

A remedy for the cholic.

SLICE one ounce of the very best rhubarb you can get, into a quart of sack; let it infuse twelve hours at least; then drink four large spoonfuls, and fill your bottle up again. Drink this quantity once a day, for six weeks or two months, at least. When your rhubarb has lost its virtue, you must put in fresh.

For a convulsive cholic.

TAKE yellow transparent amber, grossly powdered; ginger minced; mix, and fill a pipe; smoke three or four, while in pain, and always going to rest.

An excellent water for the stone cholic.

PUT four pounds of haw berries bruised, into four quarts of strong white wine; let it steep twenty-four hours; then draw off, in a cold still, two quarts very strong, and what runs after, keep by itself. A quarter of a pint of the strongest has given ease in very bad fits at once taking; but if it come up, you must repeat it, till it stays.

A restorative emulsion for a consumptive person.

TAKE the milk or emulsion of sweet almonds made with pure Bristol, or distilled water, one pint; the whites of four eggs perfectly fresh; Minorca honey half an ounce; beat them well together for ten minutes, and strain through a fine hair sieve. A large tea-cup full is to be taken three or four times a day.

An infallible cure for a consumption.

TAKE half a pound of raisins of the sun, stoned; a quarter of a pound of figs; a quarter of a pound of honey; of Lucatellus balsam, powder of steel, and flour of elecampane, half an ounce each; a grated nutmeg, and one pound of double-refined sugar, pounded: shred and pound all these together in a stone mortar, pouring in a pint of salad oil by degrees. Eat a bit of it four times a day, the bigness of a nutmeg; and drink every morning a glass of old Malaga sack, with the yolk of a new-laid egg, and as much flour of brimstone as will lie on a six-pence one morning, and a like quantity of flour of elecampane the next, alternately.

For a cough.

TAKE pennyroyal water, Florence oil, and spirit of hartshorn, of each two pennyworth; pour two table-spoons full of the pennyroyal water in a glass with a lump of sugar; dissolve it; add one large spoonful of Florence oil, and a tea-spoonful of the hartshorn; stir it up, and it will be like cream. Take the above quantity the last thing going to bed.

Or, mix six ounces of soft water, with two drams of volatile-aromatic spirit, an ounce of Florence oil, and half an ounce of simple sirup; this is serviceable in recent coughs: in more obstinate coughs, it will be better to substitute for the aromatic spirit the paregoric elixir of the Edinburgh dispensatory.

For a hoarseness.

TAKE every night, going to rest, half a pint of mum as warm as you can drink it at a draught, for three nights together.

A present remedy for convulsion fits.

MAKE a draught of an equal quantity of piony; and simple black-cherry water; and for a man put thirty, for a woman twenty, for a child five drops of spirit of hartshorn. Drink this in or before a fit.

A cure for the cramp.

TAKE a handful of the herb called perriwinkle, some of it bears a blue flower, and some white; take also a good handful of rosemary tops, put them into a pewter dish, and set them upon coals; dry, and turn them very often, and when they are very hot, bind them upon the part affected with a cloth when going to bed; take it off in the morning, and lay on fresh at night; and this will relieve the patient greatly.

A good remedy for corns.

GET the yest of beer, not ale, and spreading it upon a linen rag, or other cloth, apply it to the part affected, renewing it once every day.

A medicine for the dropsy.

TAKE broom, and burn it by itself, in a clean oven, shift the ashes from the stalks and coals that are not quite consumed, and put two full pounds of these ashes into a two-quart bottle; pour on old hock, till the bottle be full up to the neck; take care it is not too full; if it have no room to ferment, it will be apt to split the bottle; digest it in hot ashes by the fire, or in the sun, and shake it often; when it has stood three or four days, pour off a quart of the clear lee; if it is not perfectly fine, decant again and again, till it be so; fill up your bottle again with hock, and do as before, till all the strength of the ashes be out. Drink of this first in a morning, and at four or five in the afternoon, continue it for sometime, and it will carry off the dropfical humors. While you take it, let the meat you eat be dry-roasted; and your drink, strong ale or wine.

To

To cure deafness.

TAKE clean fine black wool, dip it in civet, and put it into the ear; as it dries, which will be in a day or two, dip it again, and keep it moistened in the ear for three weeks or a month.

The steams of coffee have often relieved a deafness that has been occasioned by the wax becoming too hard, which they will soften and set free.

For ringing and noise in the ears.

PUT into the hole of the ear cotton, on which is dropped oil of bitter almonds, mixed with tincture of castor, or oil of cloves; squeeze it into the passage, lying for some time after on the contrary side. At bed time, stowe wine with rosemary, and drink it warm in order to dispose yourself to sweat. Keep your feet and neck very warm, and you may receive the steams of coffee, tea, or stoved wine, into your ear, and then stop it up again close.

To expel an insect out of the ear.

GET the tinctures of myrrh and aloes, and oil of bitter almonds, of each two drams; oils of savine and wormwood, of each ten drops: mix them all together, then drop a little into the ears, and it will kill the insect, and draw it out. This is also proper for ulcers in the ears.

For an earwig gotten into the ear.

GET rue, and stamp it in a mortar; then strain off the juice, and put it into the ear; then lie down to rest on the contrary ear, and when you awake, the juice will come out, and the earwig will be dead.

The juices of wormwood, southernwood, and rue, equal quantities, put into the ear, will also kill any vermin that is got into it.

For the epilepsy, or falling sickness.

Take of Venice soap, half a dram; boil it in milk to three ounces; strain it out for one dose.

A drink for the evil.

TAKE of white archangel, two handfuls; of outlandish sweet-fennel seed bruised, one ounce; of liquorice, one ounce: boil these together in two wine quarts of spring water; stop it close, till half be consumed; when cold, strain it from the ingredients, and add to the liquor two ounces of damask roses: let the patient drink of this liquor, spring and fall, five, seven or nine days together, as best agrees with them, three times a day; a quarter of a pint, first and last, and at four in the afternoon.

An ointment for the swellings in the King's evil.

TAKE two spoonfuls of juice of rue, as much salad oil, and beat them well together; then set it over the fire, and let it boil slowly half an hour; add two ounces of bees wax, and let it boil a little with this; pour it out, and keep it close covered. It is an incomparable ointment to use all the time you take the above drink.

An excellent powder in malignant fevers.

TAKE goa stone, contrayerva stone, Gascoign's powder, Virginia snake root, of each five grains; and make them into a powder.

A cooling drink in a fever or pleurisy.

PUT an ounce of pearl barley into three pints of water, shift it twice; beat half an ounce of almonds, with a bit of lemon peel, and a spoonful or two of the water; when they are very fine, wash the almond milk through your sieve, with three pints of barley water; in the last boiling of this, you may put melon seeds and pumpkin seeds, of each half an ounce; of white poppy seeds, half a dram; when these are well boiled, mix the liquor with the almonds, and strain; sweeten it with sirup of lemons, for a fever, or sirup of maidenhair, and drink four ounces every three or four hours.

An

An excellent remedy for gripes and fluxes.

MAKE a tincture of corn-poppy flowers with common spirit of wine, and give from one spoonful to two spoonfuls, in spirit of opium, half an ounce, mixed with black-cherry water, four ounces. This gives immediate ease.

An experienced medicine for a dysentery or bloody flux.

GIVE about three ounces of the juice of ground ivy, mixt with one ounce of the juice of plantain, once or twice a day.

A cure for the gout or rheumatism.

TO a quart of the best Jamaica rum, oil-proof, put four ounces of gum guaiacum, which must be dissolved in a sand heat or hot house. After the above process, add four ounces of nitre, if it agree with the stomach; if not, put half the quantity, or as much as suits the constitution. To half a pint of warm water, sweetened with moist sugar, put two tea-spoons full of the medicine, and drink when going to bed. Practise this every other night for a fortnight; then discontinue it for the same time; and afterwards repeat it occasionally. The dose may be increased to three tea-spoons full. It should sometimes be taken when the patient is well, to prevent a return. There is no occasion for confinement or alteration of diet.

For the hiccough.

PUT three preserved damsons in your mouth at once, and swallow them one by one leisurely.

Medicine for the jaundice in children.

TAKE half an ounce of choice rhubarb made into powder; incorporate with it exactly, by long beating, two handfuls of well-chosen and cleansed currants. Of this electary let the patient take every morning about the quantity of a nutmeg, for several days together.

A pleasant and safe medicine for the yellow jaundice.

ROAST a large lemon till it be soft; but take care it do not break; cut it and squeeze it, while very hot, upon a dram of turmeric sliced or grated, and half a dram of saffron; pour upon these ingredients a pint of good white wine; let all infuse one night; and in the morning, fasting, take a quarter of a pint of this liquor, sweetened to your taste with sugar candy, or if your stomach can bear it, the sugar candy may be omitted; repeat this for four mornings, or longer, if you have occasion. It is, for the most part, a certain cure.

To prevent the nail growing into the toe.

IF the nail of your toe be hard, and apt to grow round, and into the corners of your toe, scrape the top of the nail very thin; do this whenever you cut your nails, and by constant use, it makes the corners fly up, and grow flat, so that they will give you no pain.

Pills for paralytic and hysteric maladies.

TAKE salt of hartshorn and salt of amber, of each one scruple; crumb of white bread newly baked, two scruples; oil of lavender, four drops; with balsamic sirup; make all up into twenty pills, for four doses.

An admirable medicine for the piles.

TAKE a handful of the leaves of mullein, and boil it in a pint of milk; sweeten this with an ounce of sirup of violets, and drink it every night going to rest, for five or six weeks, and it will certainly remove the cause.

To cure a quinsy.

WHEN bleeding has failed, take a swallow's nest, as whole as you can get it down, boil it in milk till soft; then wrap it in a cloth, and apply it to the throat as hot as the patient can bear it. This excellent poultice has very often cured, when other medicines have been used to none effect.

A good drink in the rickets.

TAKE currants, and raisins of the sun stoned, of each one handful; maidenhair, yarrow, and speedwell, of each one handful; a large handful of liverwort; a handful of dragons leaves, nine leaves of harts tongue, a spoonful of aniseeds, and an ounce of liquorice sliced; boil all these in three quarts of ale, till half be consumed; then strain it, and put it in little bottles, and drink a draught of it every morning, and at four in the afternoon.

A remedy for St. Anthony's fire.

TAKE one part fine spirit, or oil of turpentine, and one part finely-rectified spirit of wine; mix and shake the glass when you use it, anointing the face gently with a feather, or your finger, not covering it. Do it often, and it cures in a day or two; but take care not to come near your eyes. It softens and heals, though at first you think it inflames. You may put more or less spirit of wine, as you like.

A drink for the scurvy.

TAKE two handfuls of water trefoil, and let it work in about eight gallons of wort, instead of hops, or of small ale or wort made for it, and let the patient use it for all or the greatest part of his ordinary drink.

An easy and effectual cure for slight scorbutic blotches, pains, or aches.

ANOINT the painful part from time to time with fasting spittle; and if you will have the medicine a little stronger, you may put roch alum to the bigness of a small pea in your mouth, before you employ the spittle.

A good snuff for the head.

TAKE sage, rosemary, lilies of the valley, tops of sweet marjoram, of each half an ounce; of nutmeg and asarabacca roots, each one dram: dry them, and reduce them to a very fine powder.

A decoction for the stone and gravel.

MAKE a very strong decoction of mallows, thus; put half a peck of leaves into one gallon of water, and let it boil to near half the quantity; then strain it, and add half as many leaves, and boil it again; then add liquorice, stoned raisins, and sirup of marshmallows, of each two ounces; and use this as a drink continually. It has given ease to many in extremity of pain. Observe to strain it clear, and let it settle before you pour it off.

A very good medicine for the suppression of urine.

INFUSE in a good heat, two handfuls of the flowers of French lavender, in a pint of good brandy (not rectified spirit of wine); and of this infusion, take about a small wine-glass full at a time, diluted, if there be great need, with a sufficient quantity of some appropriated liquor.

Or, take about a spoonful at a time of bruised mustard seed in any convenient vehicle.

For the stone in the kidneys.

TAKE of the middle rind of the root of ash bruised, two pounds; juniper berries bruised, three pounds; Venice turpentine, that is pure, two pounds and a half; put all into six quarts of spring water in a glass vessel well closed, and let it putrify in horse dung three months, then distil it in ashes, and it will produce both oil and a water; separate the one from the other, and take ten or twelve drops of the oil in five or six spoonfuls of the water every morning, and you will find great benefit.

For a strain.

TAKE the strongest vinegar you can get, and boil it in a convenient quantity of wheat bran, till you have brought it to the consistence of a poultice. Apply this as early as may be to the part affected, and renew it when it begins to grow dry.

A Strengthening plaster for strains, or weakness of the back.

TAKE rupture plaster, plaster of red lead, of each an equal quantity; make a plaster to be applied to the loins, or to the part strained.

A powder for the strangury.

TAKE crabs claws prepared, crabs eyes prepared, pearl prepared, and pearl sugar, of each a dram: mix, and make a powder; divide it into eight papers, of which take one every morning and evening in a spoonful of asses milk, drinking half a pint upon it.

For fastening the teeth.

TAKE a pint of spring water, and put to it four ounces of brandy: let the patient wash their mouth with this mixture every morning, and twice or thrice a day besides; and in the morning roll a little while a bit of roch alum to and fro in the mouth.

A method to preserve and whiten the teeth.

BOIL a little roch alum in two ounces of honey, skim it well, and add a little ginger finely powdered; when it has boiled a little longer, take it off, and before it grows cold, put in sanguis draconis, as much as will tinge it of a good colour. Having mixed it well, put it into a gallipot, and set it by for use. Rub the teeth as often as you please with a little of it on a rag.

A valuable remedy for the tooth ach.

TO a quart of claret put one dram of alum, and another of acorns; a dram and a half of galls; and half a handful of good dried rose leaves: boil this to the consumption of near half; then take it from the fire and strain it, dissolve in it a dram and a half of acatia cut into small bits; and with this liquor, a little hot, wash the part several times in a day.

Pellets for a hollow tooth.

TAKE of assafoetida, eight grains; camphire and dragon's blood, of each one grain; oil of pepper, two drops;

drops; mix. One pellet will often ease the most sharp pains, and prevent their return.

Method to keep children from convulsions and fits while cutting their teeth.

GET two-penny worth of foreign orrice root, steep it in cold water for three or four hours till soft enough to cut into beads, which must be about the size of a small cherry; string these as a necklace, and put it round the child's neck, quite loose; and renew it every two or three months.

This root is to be had at herb shops, or of any drug-gift or chemist. The English orrice root will not do. The foreign is white, the English, brown.

For the whooping cough.

TAKE an ounce of oil of amber, the best sort, and half an ounce of spirits of hartshorn; shake them together in a phial, and rub it well into the palms of the child's hands, on the soles of both feet, and on the pit of the stomach, two or three times a day, and the child will be cured in a few days.

A powerful and experienced medicine for a sore throat.

GET two new-laid eggs roasted moderately hard, and the pulp of two well-roasted pippins; beat them well together, and add to them as much curds of posset made with ale. Having incorporated them all very well, apply the mixture very warm to the part affected, shifting it, if needful, once in five or six hours.

A choice medicine for the thrush in young children, or a sore mouth.

GET an egg, and pull out the meat, then fill it with the juice of red sage, and set it on hot embers till it boil; then skim it whilst any scum rises; then put as much alum beaten as the bigness of a pea or bean, and half a spoonful of honey, in the egg, boil it a little, and

and shake it off; and when it is cold, rub the child's mouth as often as you find occasion.

For an ulcer on the tongue.

TAKE of honey of roses, half an ounce; oil of vitriol, a sufficient quantity: mix, and touch the ulcer.

To ripen a tumor.

TAKE plaster of Paracelsus, compound diachylon, and flower of ointments, of each four ounces: mix them together, and make a plaster.

To heal a tumor when it is broken.

TAKE of Venice turpentine, two ounces; the yolk of an egg, tincture of myrrh and aloes, half an ounce; powder of saffron, one scruple: mix, and make a liniment, and apply it on lint to the part affected, renewing it every day.

A fomentation to discuss a tumor.

TAKE St. John's wort, common wormwood, and centaury, of each one handful; bay berries, two ounces; camomil and elder flowers, of each one handful: boil in three pints to a quart; strain, and add common spirits of wine, half a pint; then mix for use.

For the twisting of the guts, &c.

TAKE resin of scammony, or resin of julap, twelve grains; Torquet's calomel, one scruple: mix, and make a powder, to be taken in a spoonful of cow's milk, drinking after it a spoonful or two of the same milk.

After the operation of a purge is ended, use the following.

Take of strong cinnamon water, an ounce; liquid laudanum, twenty-five drops; mix them for a draught: repeat it two or three times a day, or oftener, till the vomiting and purging are assuaged.

For

For the heat of the urine in a gonorrhœa.

TAKE of parsley water two ounces, gum arabic two drams, and salt petre half a dram; make a solution, to which add spirit of turpentine, thirty drops: make a draught.

For a gonorrhœa.

TAKE ten drops of balsam of capive, drop it into sugar, and take it with wine.

A rough emetic, by which the venereal disease has been cured.

GET good mercury sublimite, and mithridate, or Venice treacle, of each one ounce; mix them together, and put them into a quart of spring water; set them in balneo to dissolve in a close vessel, and of this liquor well-settled, let the patient take about half a spoonful, or, if needful, a spoonful, but never above a spoonful and a half, in four ounces of small ale warm, fasting in the morning, and once in the afternoon or evening, the stomach being empty. Every second day intermit, and give a gentle purge.

An excellent liquor to be used occasionally in gleetings.

GET four ounces of spring water, or plantain water, and dissolve in it about one scruple of sympathetic powder, or so much as will give it a sensible, yet but faint vitriol-like taste: and of this mixture inject as much as is usual, in a small syringe, every morning and evening, as long as need requires, directing the patient to retain the injected liquor as long as conveniently may be.

A very effectual injection for a gonorrhœa, which heals ulcers, and stops gleeing.

GET plantain and frog-spawn water, of each three ounces; white troches of Rhasis, two drams; sugar of lead, one dram; honey of roses, one ounce: mix them together, and inject two or three times a day.

For

For a virulent gonorrhœa.

GET of Gereon's decoction of fena, three ounces; sirup of buckthorn and bitter purging salt, of each half an ounce; cream of tartar, three drams; gum arabic, powdered, two drams; sal prunella, two scruples: mix, and make a drink, to be taken in the morning.

A good medicine for ulcers.

TAKE one dram, at least, of corrosive sublimate, finely powdered; dissolve it in a quart of fair water, and let it lie there four or five days, in a light digestion, that it may be thoroughly dissolved; then drop in as much spirit of sal ammoniac, or as much oil of tartar, per deliquium, as will precipitate it all; then filter it carefully, and keep it stopped for use, which is to imbibe doffils or pledgets, and apply them to the ulcer twice or thrice a day.

To digest an ulcer.

TAKE of oil of olive, two ounces; yellow wax, half an ounce; frankincense and mastic, of each a dram; one yolk of an egg; butter, what suffices: mix, and apply.

An ointment to cleanse ulcers, and to consume proud flesh.

TAKE of resin, a pound; yellow wax, half a pound; oil of olive, a quart; verdigris, three drams; mix them together for an ointment.

A balsam for an old ulcer.

TAKE linseed oil and oil of turpentine, of each one pint; and verdigris, half an ounce: mix, and boil them a little, and keep it for use. Take a little on a piece of lint, and apply it (the part being anointed therewith), and then stick a proper plaster over it. This is excellent for all sorts of sores, old ulcers, fistulas, and gun-shot wounds.

To make a plaster to cure old sores and ulcers, which also cures corns.

TAKE of oil of olives, ten ounces; bees wax, four ounces; litharge of gold, litharge of silver, and ceruss, of each four ounces; and myrrh, four drams: first put in the oil and wax, and then the litharge, constantly stirring it: when it is boiled to a brownish color, take it off the fire, and put to it myrrh and Venice turpentine, four ounces; stir it well together, and pour it into a pail of water, and work it up. When you use it for your corns, first cut them close without fetching blood, and then lay on a plaster of this; keep it on four days, then renew it; and it will entirely root out the corns, by applying five or six plasters.

A speedy remedy for fits of vomiting.

GET a large nutmeg, grate one half of it, and toast the flat side of the other till the oily part begins to sweat out; then clap it to the pit of the patient's stomach as hot as can be endured, and keep it on whilst it continues warm; and then, if need be, put on another.

To stop a vomiting, and strengthen the stomach.

TAKE spearmint, barley, and cinnamon waters, of each three ounces; plague water, two ounces; salt of wormwood, a dram; lemon-juice, one ounce; three leaves of gold; confection of hyacinth, two drams; sirup of red poppies, an ounce and a half: mix, and give four spoonfuls every four hours, shaking the phial.

For vomiting, and violent looseness in a child.

BLEED three times, and apply a cupping-glass to the navel. Take the red tops of gil-go-by-the-ground, dry them, and mix them with honey; it is good for any looseness. The tops are to be had in May, June, or July.

For a virulent gonorrhœa.

GET of Gereon's decoction of fena, three ounces; sirup of buckthorn and bitter purging salt, of each half an ounce; cream of tartar, three drams; gum arabic, powdered, two drams; sal prunella, two scruples: mix, and make a drink, to be taken in the morning.

A good medicine for ulcers.

TAKE one dram, at least, of corrosive sublimate, finely powdered; dissolve it in a quart of fair water, and let it lie there four or five days, in a light digestion, that it may be thoroughly dissolved; then drop in as much spirit of sal ammoniac, or as much oil of tartar, per deliquium, as will precipitate it all; then filter it carefully, and keep it stopped for use, which is to imbibe doffils or pledgets, and apply them to the ulcer twice or thrice a day.

To digest an ulcer.

TAKE of oil of olive, two ounces; yellow wax, half an ounce; frankincense and mastic, of each a dram; one yolk of an egg; butter, what suffices: mix, and apply.

An ointment to cleanse ulcers, and to consume proud flesh.

TAKE of resin, a pound; yellow wax, half a pound; oil of olive, a quart; verdigris, three drams; mix them together for an ointment.

A balsam for an old ulcer.

TAKE linseed oil and oil of turpentine, of each one pint; and verdigris, half an ounce: mix, and boil them a little, and keep it for use. Take a little on a piece of lint, and apply it (the part being anointed therewith), and then stick a proper plaster over it. This is excellent for all sorts of sores, old ulcers, fistulas, and gun-shot wounds.

To make a plaster to cure old sores and ulcers, which also cures corns.

TAKE of oil of olives, ten ounces; bees wax, four ounces; litharge of gold, litharge of silver, and ceruss, of each four ounces; and myrrh, four drams: first put in the oil and wax, and then the litharge, constantly stirring it: when it is boiled to a brownish color, take it off the fire, and put to it myrrh and Venice turpentine, four ounces; stir it well together, and pour it into a pail of water, and work it up. When you use it for your corns, first cut them close without fetching blood, and then lay on a plaster of this; keep it on four days, then renew it; and it will entirely root out the corns, by applying five or six plasters.

A speedy remedy for fits of vomiting.

GET a large nutmeg, grate one half of it, and toast the flat side of the other till the oily part begins to sweat out; then clap it to the pit of the patient's stomach as hot as can be endured, and keep it on whilst it continues warm; and then, if need be, put on another.

To stop a vomiting, and strengthen the stomach.

TAKE spearmint, barley, and cinnamon waters, of each three ounces; plague water, two ounces; salt of wormwood, a dram; lemon-juice, one ounce; three leaves of gold; confection of hyacinth, two drams; sirup of red poppies, an ounce and a half: mix, and give four spoonfuls every four hours, shaking the phial.

For vomiting, and violent looseness in a child.

BLEED three times, and apply a cupping-glass to the navel. Take the red tops of gil-go-by-the-ground, dry them, and mix them with honey; it is good for any looseness. The tops are to be had in May, June, or July.

A cheap and effectual cure for worms in children.

FROM five grains to twelve of salt petre (in the rough) taken twice a day in a spoonful of stale beer; a dose of rhubarb, from eight to twenty grains, twice a week. This persevered in, has cured children in the rickets and consumptions.

An excellent balsam to stop the blood of wounds newly made, and to heal them speedily.

TAKE good Venice turpentine, and in a limbec, or some other convenient vessel, distil off a good part of it with a very moderate fire, till there remain a thick substance, yet not like colophony, but of a liquid and balsamic consistence. What you have distilled off, set aside for other uses; for the remaining substance is what we now seek for, and is to be applied as a balsam both by itself, and with pledgets and other helps.

A quick remedy for a fresh wound.

LET the patient speedily plunge the hurt part into brandy, and keep it there for a while, till the pain, which will be excited, be extinguished, or much abated; or if the part be unfit for this operation, the liquor may be applied to it immediately with a soft sponge.

A powerful remedy for fresh wounds.

TAKE the juice of celandine, and dress recent wounds and cuts with it, instead of a balsam.

An effectual method to stop bleeding in wounds, and check some other hæmorrhages.

STREW upon the part the powder of clear resin beaten very small.

A water for red or sore eyes.

TAKE a quarter of an ounce of white copperas, and an ounce of bole ammoniac; beat them to a fine powder

der, and beat an ounce of camphire grossly in an iron mortar; set two quarts of spring water on the fire, when it boils take it off, and let it stand till lukewarm only; then put in your powders, stirring till cold; drop the clear in the eye.

To prevent pitting, and take off the redness after the small pox.

TAKE rue, chop it, and boil it in hog's lard till it be green; strain it out, and keep it for use; warm a little in a spoon, and with a feather anoint the face as they begin to shell off; do it as often as convenient.

For a stinking breath.

GET two handfuls of cummin, stamp it to powder, and boil it in wine; and drink the sirup morning and evening, for fifteen days.

To cleanse the mouth.

IT is good to cleanse the mouth every morning by rubbing the teeth with a sage leaf, citron peel, or with powder made with cloves and nutmegs; forbearing all meats of ill digestion, and raw fruits.

To take off freckles.

FIRST gather May dew off from the corn, then to four spoonfuls of it add one spoonful of oil of tartar newly drawn; mix them well together, wash the face often with it, and do not wipe it, but let it dry of itself. When May dew cannot be had, bean-flower water, or elder-flower water will do very well. Likewise the sap of a birch-tree, drawn in March or April, is said to be effectual to this purpose. But the following may be chiefly depended on, viz. Mix bullock's gall and alum, in a close phial; and after the alum has precipitated, expose it three or four months to the sun. Thus; to half an ounce of alum in powder, put a pound of bullock's gall; stir the whole together, and after it has stood five or six days, separate the clear liquor

liquor from the faeces at bottom, and from what foulness swims at top; put this clear liquor in a phial, stop it well, and set it in the sun, as above.

For a pimpled face.

HAVING roche alum, common salt, and live brimstone, of each half an ounce; of white sugar candy and spermaceti, of each one dram; pound, and sift them fine; put them into a pint bottle, add white-lilly water and spring water, of each an ounce and a half, and a quarter of a pint of brandy; shake them well together and set them by for use. When you go to bed, bathe the face well with this wash, shaking the bottle, lay a linen rag dipped in it over the face, and in a week or fortnight at most it will perfectly cure.

To whiten and clear the skin.

STAMP the whites of eggs with fresh boar's grease, and a little powder of bays, and anoint the skin.

To smooth the skin.

MIX sugar with capon's grease, cover it close, and let it stand for some days, till it be turned to a clear oil; anoint the skin with it.

To cause the hair to grow.

BURN harte nuts, husks and all, to a powder: then stamp the leaves of elecampane and beech mast together, and boil them in honey: daub the place where the hair is thin with the latter, and then strew on the above powder.

F I N I S.

